

THE NATIONAL Bus

PROVISIONER

DECEMBER 1 • 1945

Leading Publication in the Meat Packing and Allied Industries Since 1891

DAMP-TEX

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INTERNATIONAL MANUFACTURERS OF PAINTS, VARNISHES AND ENAMELS



ESTABLISHING

New

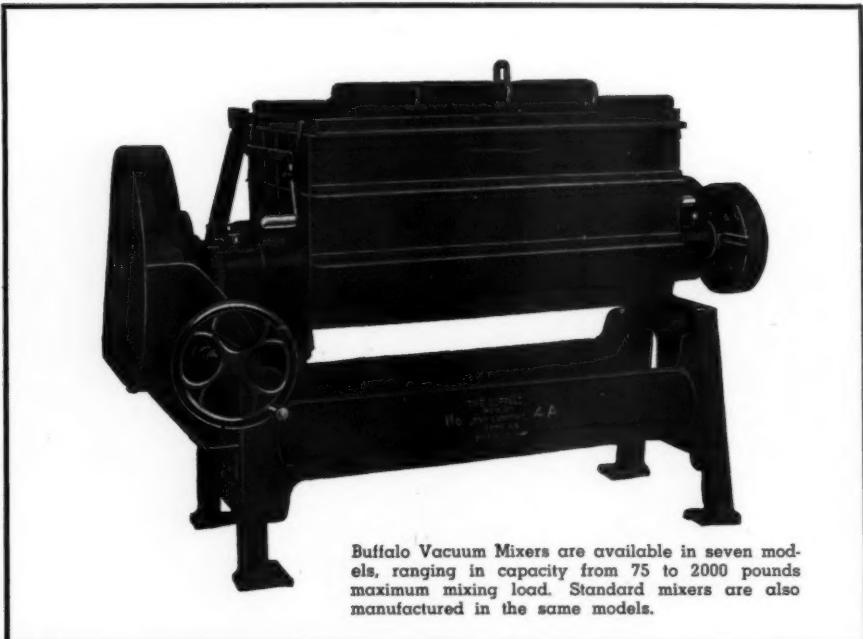
RECORDS

We are all proud of the records American planes have established. And John E. Smith's Sons Company is justly proud of the production records established by its BUFFALO Vacuum Mixers. Used in the majority of the country's sausage-making kitchens, they are demonstrating their ability to improve the quality of sausage products.

BUFFALO Vacuum Mixers remove all air pockets and tiny air particles from the sausage meat. This means a smoother, more condensed emulsion of finer quality and improved color. Compactness of emulsion allows up to 20 percent more meat to be stuffed into casings—cutting casing costs proportionately.

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Get all the facts by writing for our free illustrated catalog today.



Buffalo Vacuum Mixers are available in seven models, ranging in capacity from 75 to 2000 pounds maximum mixing load. Standard mixers are also manufactured in the same models.

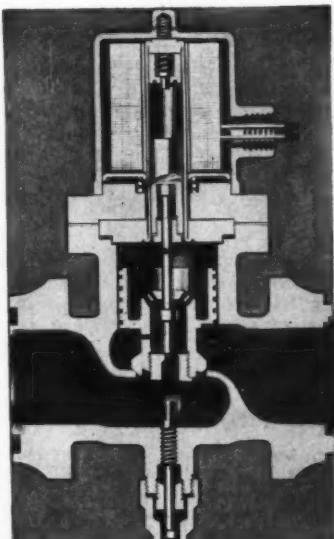
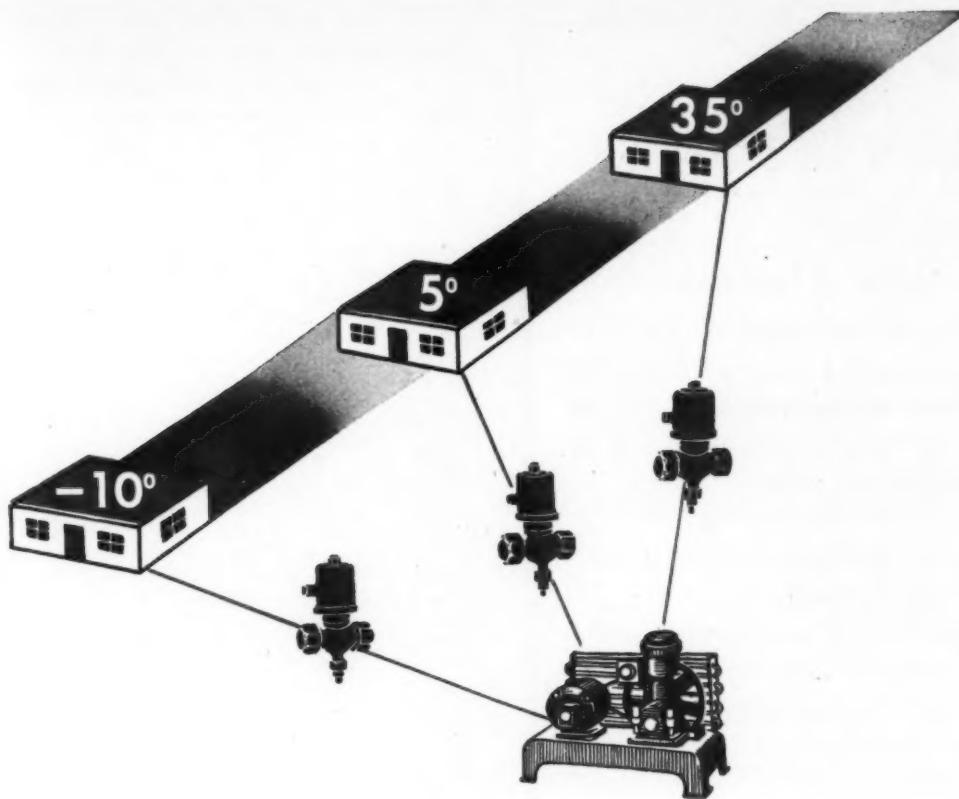
JOHN E. SMITH'S SONS CO. 50 Broadway, Buffalo 3, N.Y.

Sales and Service Offices in Principal Cities

Buffalo

**QUALITY SAUSAGE
MAKING MACHINES**





**FOR
MULTIPLE TEMPERATURE CONTROL
ALCO SOLENOID VALVES**

... Fully Automatic

When you want to keep two or more rooms at different temperatures, instant-acting Alco Solenoid Valves are the answer.

They control the refrigerant flow automatically with "pin point" accuracy and are electrically actuated by the temperature of the space to be cooled.

This is just one of the many applications to assure automatic positive flow control. For complete details, send for our Solenoid Bulletin.



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of Thermostatic Expansion
Valves; Pressure Regulating
Valves; Solenoid Valves;
Float Valves; Float Switches.

ALCO VALVE CO.

839 KINGSLAND AVE. • ST. LOUIS 5, MO.

THE NATIONAL PROVISIONER

Volume 113

DECEMBER 1, 1945

Number 22

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SIX-PACKER PAY RAISE TO BE CONTINGENT ON RELIEF

Wage increases called for by proposed agreements between six major packing companies and the United Packinghouse Workers of America (CIO) are contingent upon the granting of sufficient price relief to cover the cost of the increases. The new wage rates will not be placed in effect until the price relief has been granted.

The companies are Geo. A. Hormel & Co., Cudahy Bros. Co., Kingan & Co., Hygrade Food Products Corp., Tolins Packing Co. and Rath Packing Co.

The packers involved are understood to have agreed to a uniform common labor river plant base rate of 85c per hour and a rate of 87½c per hour for metropolitan plants. Both rates, if placed in effect, would include the liquidation of two "fringe" demands—the one on supplying tools and the other on time for sharpening tools. It was also agreed that the packers could at any time exchange the allowance of 22 minutes per day for clothes changing time for a rate of 2½c per hour. The agreements also provide for payment of 50c to 75c per week for the purchase of work clothing.

If they go into effect, the wage increases may add as much as \$4,500,000 per year to the labor costs of the packers.

More than 100,000 members of the CIO United Packinghouse Workers of America, 25,000 of them in areas adjacent to Chicago, voted on November 30 throughout the nation whether to strike for a 25 cent an hour wage increase.

An affirmative vote would not mean an immediate strike, union officials said, since negotiations for pay increases are in progress with the larger packing firms—Swift & Company, Armour and Company, Wilson & Co., the Cudahy Packing Co. and John Morrell & Co.

OPA GETS \$50,000 FROM DEALER-FINANCED CONCERN

The Office of Price Administration has announced receipt of \$50,000 in settlement of its treble damage action against the United Bronx Butchers, Inc. In addition, a permanent injunction order was entered against the corporation and its officers, enjoining them from violating meat price regulations in the future. Under the judgment, the defendants are prohibited from selling or buying meat at overceiling prices, or in any other manner evading the provisions of the regulations.

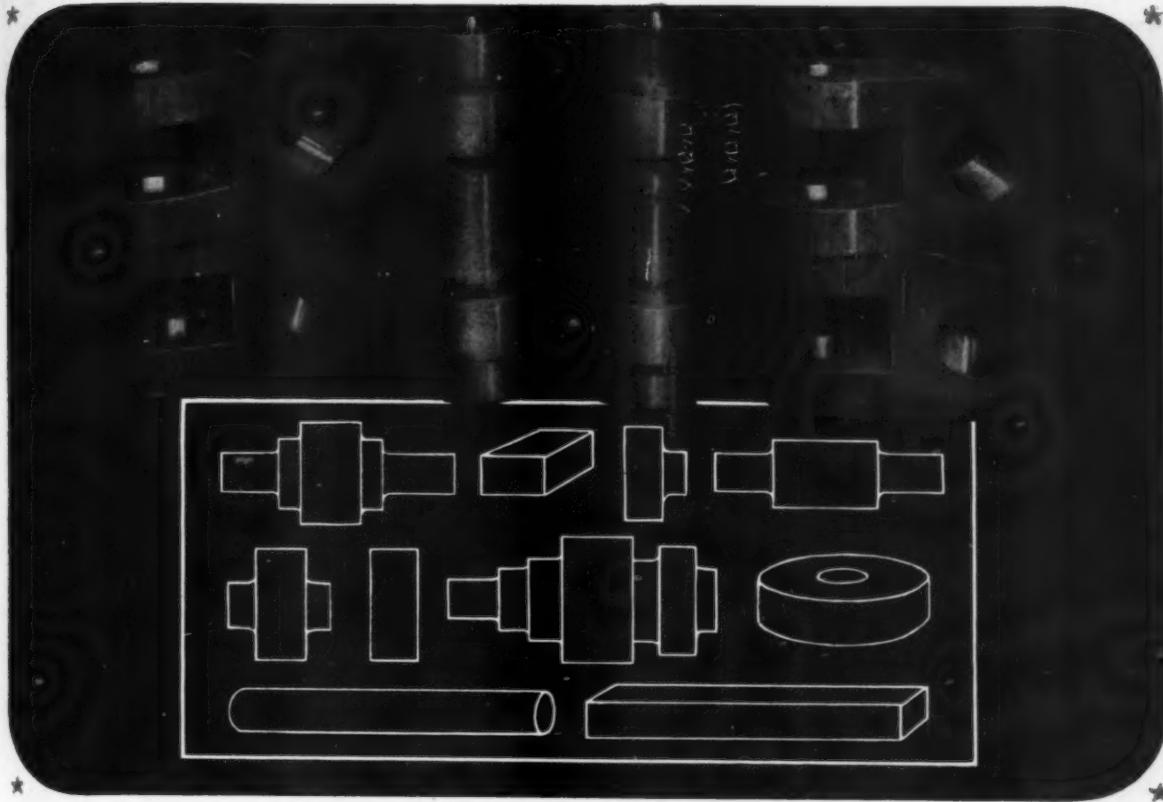
The \$50,000 payment represented more than twice the amount that had been collected by the corporation in illegal assessments against butchers who had purchased meat from the corporation. The corporation's practice had been to sell stock to butchers under an agreement which made the purchase of stock a condition for buying meat.

NOVEMBER PORK PRODUCTION UP

The bright spot in the November production of federally inspected meat was the 84 per cent increase in pork production over October. Production of beef, veal and lamb fell off from the previous month, but estimated production of all meat for November was 1,610,000,000 lbs., a 20 per cent increase over October, according to the American Meat Institute's monthly analysis of the meat and livestock situation.

Pork production for the month was 5 per cent less than a year ago, but beef production continued near a record peak, although November production was about 8 per cent less than the 750,000,000 lbs. processed last month, which was the highest of any month on record. Veal and lamb both showed a 12 per cent decrease from October production. Lard production was up 81 per cent from the preceding month.

Hog marketings in November were up about 85 per cent over October, while cattle, calves and sheep and lambs fell off 5 per cent, 9 per cent and 11 per cent, respectively, the Institute said.



STAINLESS STEEL FORGINGS

to your specifications

- RINGS

- DISCS

- BLOCKS

- BARS

- SHAFTS

- SPINDLES

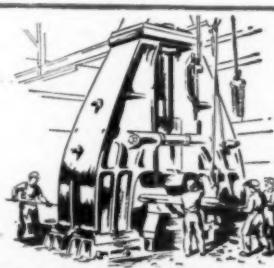
- HUBS

- SPECIAL SHAPES

**ROUGH MACHINING
HEAT TREATING**

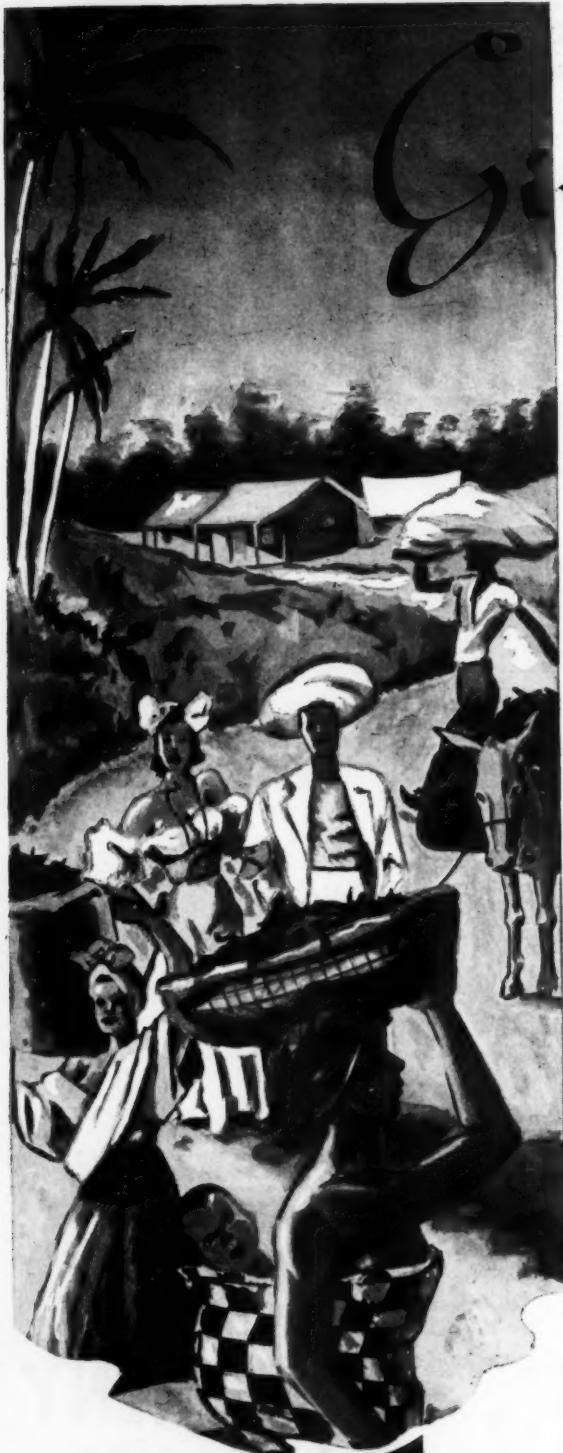
Any Allegheny Ludlum field representative will gladly give you further particulars, or write us direct.

Address Dept. NP-36



**ALLEGHENY
LUDLUM**
STEEL CORPORATION
Forging and Casting Division
DETROIT 20, MICHIGAN

W. & D. 6631-C



Stange's
CREAM OF SPICE

Ginger

Ginger, the root of the herb Zingiber, seems to grow wherever the sun shines hot and long—in Jamaica, Africa, Sumatra, India, China and the Malays and is one of our most important spices. It is named after either the port from which it is shipped or the country where it grows.

Ginger is one of the earliest of the Oriental spices known to Europeans, even familiar to the Greeks and Romans, and it was well known in England long before the Norman conquest. Marco Polo saw it growing in China, Malabar and Sumatra in the late 13th Century and it was brought to America soon after the discovery of the New World, before any other Oriental spice. From here it was taken in the 16th Century to Jamaica where today by far the best Ginger is produced.

Jamaica Ginger is a long-fingered, very thin root, but its flavor is known as the finest of all Gingers, unequalled for fancy baking and for candy and extract manufacturing.

There are two forms in which ginger is usually prepared for the market, dried or cured ginger and preserved or green ginger. In Jamaica and India the spice is prepared as dry ginger, while China supplies practically all of the preserved ginger.

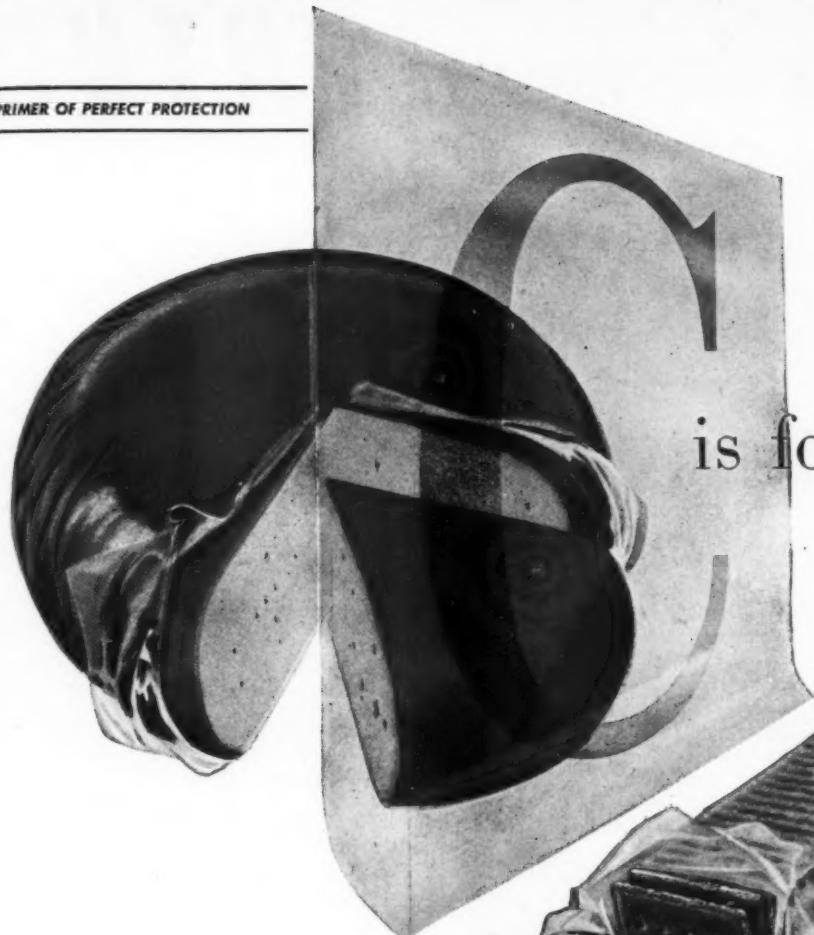
Cream of Spice Ginger

The Stange patented process of natural spice extraction retains all the natural tangy flavor of pure Ginger. The Stange science of seasoning produces higher standards of spice flavor, new techniques of blending and by standardizing the strength, purity and quality of flavor obtained from NATURAL spices and by utilizing ALL of the available flavoring substances, Stange has put FLAVOR CONTROL IN LARGE SCALE PRODUCTION UNDER LABORATORY CONTROL. Cream of Spice (C.O.S.) is nature's best put in a form most suitable for use in your products.

• WM J. STANGE CO. •
2530 W. MONROE ST. CHICAGO 12, ILL.

SEASONINGS

PRIMER OF PERFECT PROTECTION



is for Cheese

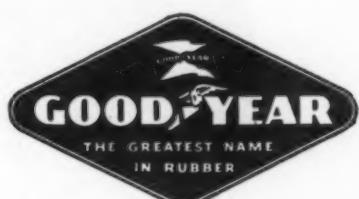
kept fresh, moist and tangy
in **PLIOFILM** — because it seals
moisture *in*!



kept crisp, crunchy and
flavorful in **PLIOFILM** — be-
cause it seals moisture *out*!

and Crackers, too

Pliofilm
A PRODUCT OF GOODYEAR RESEARCH



Pliofilm — T. M. The Goodyear Tire & Rubber Company

THE PACKAGE OF THE FUTURE

THE PALLETIZED LOAD A WAR-BORN DEVELOPMENT

In Postwar planning many large shippers will be turning to the Palletized Load, because of the experience gained in this war.

Designing shipping containers to fit a freight car and NOT to hold a given amount of goods was a critical problem which was solved militarily.

There is NO reason why industries cannot adopt this procedure when the contents "Fit the

Container" — which Fits the Pallet — which Fits the Boxcar.

Prior to the Palletized method, it took 14 men a half a day

to break material out

of stowage and load a car,

handling each container

separately. Now one person

on a fork truck can load

the same car in less than 2 hours.

For large users — booklet on
the Palletized Load, illus-
trated with official photographs.



ROBERT GAIR COMPANY, INC., NEW YORK • GAIR COMPANY CANADA LIMITED, TORONTO
Folding Cartons • Box Boards • Fibre and Corrugated Shipping Containers



Another Leading Refrigeration User Assures Better Corkboard Bonding and Sealing With **ENAMELITE**

The main plant of the Merchants Refrigerating Company in New York City recently made another large installation using Enamelite to bond and seal corkboard to the walls of refrigerated cold storage rooms. Many carloads of Enamelite were used on this job and in other Merchants plants in the New York Metropolitan area.

The insulation contractor was United Cork Companies, New York City, with P. B. Christensen vice-president and chief engineer for the user.

Here's another example of the wide acceptance of Enamelite, for over 15 years the superior asphaltic mastic compound used as

an adhesive cement to set insulation, and as a waterproof finish on exposed surfaces. Enamelite assures perfect bonding and sealing, effectively preventing infiltration of moisture into cork walls. The result is more efficient refrigeration, lower maintenance expense, and longer insulation life.

Enamelite is completely waterproof, acid and brine resisting. As it is used cold, it avoids the fire hazard of heating conventional asphalt compounds.

It will pay you to obtain full information on *all* the advantages of Enamelite in assuring better bonding and sealing and longer insulation life. Write today for free booklet.

PRESSTITE

Sealing Compounds

PRESSTITE ENGINEERING COMPANY

3966 Chouteau Avenue • St. Louis 10, Missouri

GEBHARDTS

Control Humidity and Circulation!

Gebhardts are guaranteed, when installed according to our instructions, to produce the proper combination of humidity and circulation, to chill and hold meats in better condition with the least possible shrinkage and discoloration.



Gebhardt's refrigeration system suspended from the ceiling refrigerates the pork cutting and holding cooler illustrated above.

ADVANCED ENGINEERING CORPORATION

1802 WEST NORTH AVENUE, MILWAUKEE 5, WISCONSIN

TO GET A BETTER KOSHER DILL use easy-to-handle Basic Garlic Powder

GUARANTEED SATISFACTORY BACTERIOLOGICAL QUALITY FOR PICKLES
INSURES MORE "EXCELLENTS," FEW "FLABBY" AND "SLIPPERY" PICKLES

MICHIGAN STATE COLLEGE TESTS SHOW 17% MORE EXCELLENTS WHEN BASIC GARLIC IS USED IN MAKING KOSHER DILLS

In the numerous lots of pickles tested the garlic was varied using BASIC GARLIC, fresh garlic and no garlic added.

RESULTS:	Excellent	Weak, Flabby	Slippery
Basic Garlic	91%	5%	4%
No garlic added	76%	17%	7%
Fresh garlic	74%	8%	18%

CONCLUSION: Use Basic Garlic and get

1. BETTER PICKLES
2. MORE EXCELLENTS
3. CONSTANT GARLIC COSTS
4. LESS COST ON YOUR FINISHED PRODUCT
5. NO MESSY PEELING AND CHOPPING OF FRESH GARLIC

SEND FOR FREE BULLETIN NO. 199
BASIC VEGETABLE PRODUCTS CO.
VACAVILLE, CALIFORNIA

315 Montgomery Street
San Francisco, California

100 Hudson Street
New York City, N. Y.

2376 E. 71st St.,
Chicago 49, Illinois



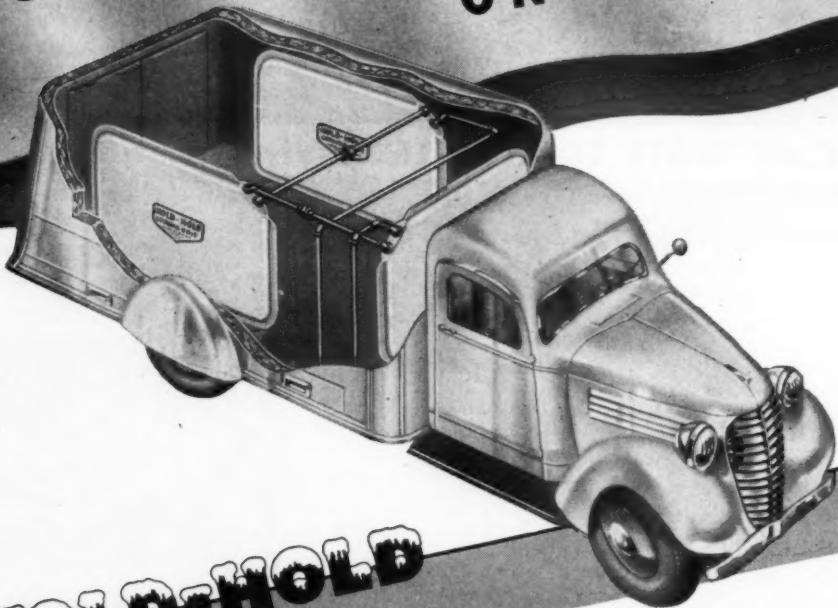
BASIC

REG. U. S. PAT. OFF.

"Basic knows its Onions
.... and GARLIC!"



PUT YOUR COOLER ROOM
ON WHEELS



KOLD-HOLD

You maintain 'round the clock refrigeration in your trucks with Kold-Hold Streamlined "Hold-Over" Plates. You are sure of uniform, controlled refrigeration during the day's run.

In addition, the "Hold-Over" Plates protect your undelivered load—you leave it overnight in the truck—find it next morning as fresh, attractive, as it would be in your own cooler room.

Kold-Hold Refrigeration is simple, compact and efficient. Occupying less space inside the truck, it permits greater pay loads and longer runs.

Kold-Hold Engineers can give you modern refrigeration for your old trucks, or provide better refrigeration for your new ones. Ask them for their suggestions.

KOLD-HOLD MANUFACTURING CO.

460 N. Grand Avenue
LANSING 4, MICHIGAN



Let's Finish the Job!

*Buy More Victory Bonds
and hold on to them!*



GAYLORD CONTAINER CORPORATION, General Offices: SAINT LOUIS

CORRUGATED AND SOLID FIBRE BOXES
KRAFT GROCERY BAGS AND SACKS

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Appleton • Hickory • Greensboro



World's Largest manufacturers
of FIBRE and METAL containers

CHANCES are you've already started planning new products, or new packages for familiar products, for her.

For she's your postwar consumer—and she's expecting a lot from postwar merchandising and manufacture.

But in your effort to please her—don't overlook her other sides . . .

Her eyes and her purse...

Will your product be packaged to attract her attention? Will she reach for your package because it looks exciting and different?

And will your packaging and manufacturing methods keep your prices low enough for her budget?

Why not let us help?

In our wartime work for Uncle Sam we developed many interesting angles on packaging. We'd like to share them with you.

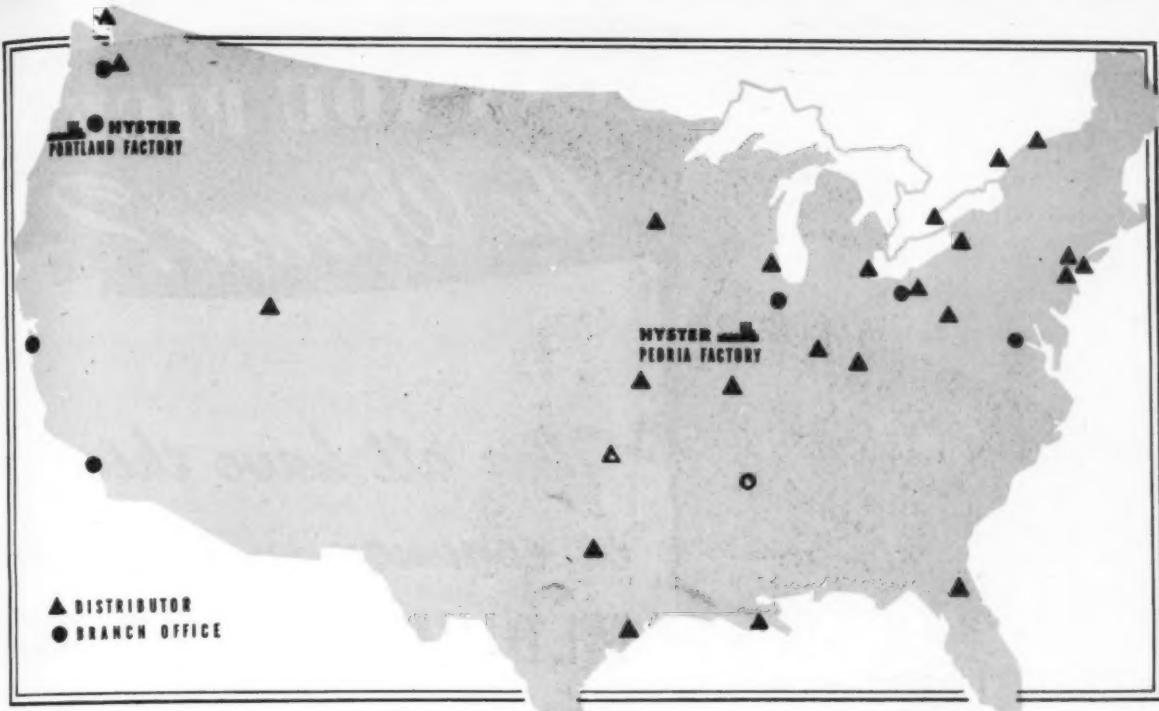
Besides this, our 44 years of packaging experience—and our extensive research facilities—are at your service. Finally, our wealth of experience in label design and lithographing is at your disposal.

Get in touch with our nearest representative today—or write to us direct.

AMERICAN CAN COMPANY

230 PARK AVE., NEW YORK 17, N.Y.





HYSTER

LIFT TRUCK SERVICE COVERS THE COUNTRY

33 HYSTER DISTRIBUTORS AND FACTORY BRANCH OFFICES GIVE HYSTER OWNERS COAST-TO-COAST SERVICE...

HYSTER owners throughout industry have rapid service on genuine Hyster parts and on mechanical maintenance.

Nation-wide parts and mechanical service is available through 2 Hyster factories, 8 Hyster branch offices and 23 Hyster distributors—a total of 33 centers.

This network of Hyster service facilities provides two important features:

1. Strategically located supplies of genuine Hyster parts.
2. Factory-trained mechanics ready to render special service.

Hyster lift trucks get around-the-clock use, meet both production and utility demands.

When either parts replacements or service attention is required, both are quickly available. *Hyster's Service Department, like Hyster's Sales Department, covers the country.*



HYSTER
COMPANY

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1827 North Adams Street, Peoria 1, Illinois

Manufacturers of a complete line of pneumatic tire lift and straddle trucks and mobile cranes



*Q. What is the largest selling brand of CANNED SOUP?

*Q. What are the 4 largest selling brands of CIGARETTES?

*Q. What brands of TOILET SOAP outsell all others?



NOT High-priced



NOR the Cheapest



...BUT
MEDIUM-PRICED for the
GREAT MIDDLE CLASSES

CAN YOU PICK the Winner?

*They all have this
in common... they are
MEDIUM-PRICED and
HEAVILY ADVERTISED!*

YES, and EVERY DEALER Should Handle a
Medium-Priced Margarine that is also Heavily Advertised!

Nu-Maid is the *only* margarine that is *both* medium-priced and heavily advertised—and that's why every dealer should handle Nu-Maid! For in all lines, the *sales leader*, the biggest profit-maker, is the medium-priced, heavily advertised brand!

Here's what Nu-Maid offers you: year 'round radio advertising; powerful point-of-purchase display material; hard-hitting, modern newspaper advertising—plus TABLE-GRADE—the greatest slogan in the entire margarine field! Order Nu-Maid—stock Nu-Maid—sell Nu-Maid and *profit* from Nu-Maid . . . *NOW!*



*A. Campbell's; Lucky Strike, Camel, Chesterfield, Philip Morris; Ivory, Lifebuoy, Lux, Palmolive, Camay, and Swan.

OPPORTUNITY For MEAT PACKERS

As soon as restrictions are removed so that we can greatly increase our production, Nu-Maid will be available in a few additional territories.

Some of our most successful distributors are meat packers.

If you want a line that offers big additional volume, and a splendid entry to all good-sized food stores, write or wire us today.

THE MIAMI MARGARINE CO., CINCINNATI 2, OHIO
America's **LARGEST MANUFACTURER** of MARGARINE Exclusively

"Packages—Your Packages—will be increasingly examined and discussed by the Public!"

Quoted from official bulletin sent to members of Grocery Manufacturers of America, Inc., by Paul S. Willis, President



Paul S. Willis

President of Grocery Manufacturers of America, Inc.

Pointing /

THE IMPORTANCE OF PERIODICAL REVIEW OF YOUR PACKAGING!

Traver experts will do the job for you—without obligation. Our staff of engineers, technicians, and sales-minded designers will give you our recommendations on product protection and display; descriptive information; and the last word in packaging sales-punch!

CONVERTORS OF
CELLOPHANE,
GLASSINE, FOILS
and PROTECTIVE
PAPERS!

All you need do is send your
Present Package to us in care of Dept. NPI2-45



358-368 West Ontario St., Chicago 10, Illinois
Offices in Principal Cities—Reply to Chicago

PACKAGING THAT SELLS!



For plump, tender sausage use Armour's Sheep and Hog Casings

Here are Mrs. Consumer and family! They like sausage! But whether they like your sausage depends entirely on its tender, appetizing appearance and flavor. Armour's Natural Casings have the resiliency and uniformity to give your sausage that plump, inviting, well-filled appearance at all times. They are naturally excellent protectors of

the goodness of your product.

All Armour's Natural Casings are carefully selected, graded and inspected for uniform size, shape and texture.

Get in touch with your nearest Armour Branch or Plant today. Limited quantities of these fine natural casings are available in all sizes to meet your requirements.

ARMOUR and Company

Many Sections of RMPR 148 Changed by Amendment 30

AMENDMENT 30 to RMPR 148, which becomes effective December 3, makes a great many minor and some major changes in definitions, allowances, pricing, labeling and other provisions of the pork ceiling order. A number of the changes are for clarification or correction of existing provisions. It is expected that another collation of RMPR 148 will be compiled and published by OPA in the near future.

The pork ceiling regulation is amended in the following respects:

1: The provisions of Section 1364.22(e) are expanded to permit f.o.b. shipments to be made to licensed ship suppliers under certain conditions. This change is designed to permit licensed ship suppliers to obtain meats from distant as well as local storage centers. Shipping charges incurred by licensed ship suppliers under the provision may be passed on to the ship operator ultimately purchasing the meat under the terms of new paragraph (g) of Schedule III.

2: Changes made in subparagraph (2) of Section 1364.22(h), in paragraph (e) of Section 1364.24 and in the title of Schedule I(h) of Section 1364.35 are intended to clarify the respective jurisdictions of RMPR 156 and RMPR 148 with respect to the canned pork items priced in Schedule I(h).

3: The provisions of subdivisions (i) and (ii) of Section 1364.26(a) (3) are amended to include references to "licensed ship suppliers."

Record Keeping Provisions

4: The record keeping provisions are amended to require all who purchase or acquire dressed hogs or wholesale pork cuts in the course of trade or business to keep full and complete records of such purchase or acquisition giving the same information they are required to preserve concerning sales made.

5: The definition of "sales at retail" is amended to conform to the selling practices in which retail dealers are permitted to engage by the provisions of the retail regulations (MPR 336, 355 and 394). Amendments to the retail regulations during the past year permit these dealers to sell meat in excess of 20 per cent of their total monthly dollar volume to purveyors of meals under certain conditions and permit sales to other retailers under other conditions.

6: The definition of peddler-truck

NIMPA TO HOLD 1946 MEETING IN CHICAGO ON APRIL 11 AND 12

The 1946 annual convention of the National Independent Meat Packers Association will be held on Thursday and Friday, April 11 and 12, at the Morrison hotel in Chicago. THE NATIONAL PROVISIONER of April 20 will report proceedings and activities at the convention.

NIMPA officials are already working on the program for the meeting and have asked the members of the group to submit suggestions to the program committee.

Packers and sausage manufacturers will have their first opportunity in several years to view equipment and supplies for the industry at the NIMPA convention. An exhibition of packinghouse equipment and supplies will be staged by associate members of the association and a number of new developments in the field will be shown there for the first time.

Harry L. Gleason, sales manager of Griffith Laboratories, Inc., Chicago, is chairman of the associate member group and is making arrangements for the exhibits.

sale is amended to require independent peddler truck sellers to drive their own trucks. Since some independent peddlers are contemplating putting additional trucks on the road which are to be operated by hired driver salesmen, the current amendment clarifies the provision so as to prevent any such practice.

7: Subdivision (iii) of Section 1364.32 (a) (15) is amended to provide that notwithstanding the provision designating Army, Navy, Marines or Coast Guard hospitals, or prisoner-of-war installations as purveyors of meals, that in instances where orders for dressed hogs and/or wholesale pork cuts are placed with a seller by the Chicago Field Headquarters of the Quartermaster Corps, or by the market centers, and such order requires delivery to any of the institutional users named, the sale shall not be deemed a sale to a purveyor of meals. However, on sales made to such institutions, where the order does not originate from either the Chicago Field Headquarters or any market center of the Army Quartermaster Corps, the purveyor of meals addition may be taken.

8: The definition of "slaughterer" is amended to remove the clause which

Packers Will Get New Subsidies to Lift Their Earnings

DETAILS of a relief plan for the meat packing industry, involving the payment of additional subsidy, were revealed to the beef and pork industry advisory committee in Washington this week. Reliable sources indicated that this plan—developed by the Office of Economic Stabilization as a counter proposal to an Office of Price Administration program—will probably be the one under which the meat packing industry will have to operate.

It is understood that the OES program calls for two additional types of subsidy payments: 1) Under the Barkley-Bates Amendment for the four-month period July 1 to October 31, all slaughterers will be eligible for the following additional subsidy: Nothing on hogs; 20c per cwt. on sheep and lambs, and 8c per cwt. on cattle and calves. 2) Slaughterers whose sales (or income) do not exceed a certain amount will be eligible to receive supplementary payments to bring their earnings up to 1 per cent of gross income before taxes for the calendar or fiscal year 1945. Such additional payments are not to exceed 15c per cwt. on hogs; 10c per cwt. on sheep and lambs, and 7c per cwt. on cattle and calves.

AMENDMENT 34 RMPR 169

Amendment 64 to RMPR 169, effective November 30, increases by 35c per cwt. the maximum prices for sales of cutter and canner and Utility grades of boneless beef for Army canned meats and those for Utility grade frozen boneless beef. Maximum prices for cutter and canner grades of boneless beef and Commercial grade of frozen boneless beef will apply on sales to USDA of similar grades of frozen boneless beef meeting specifications and requirements of important notice G-95.

Former provisions of RMPR 169 dealing with cost incurred in delivering beef to commercial freezers have also been amended. It is specifically stated that no special delivery charges may be added on shipments involving delivery to a freezer located in a price zone outside the slaughterer's plant zone. The zone price differentials are said to cover the cost of delivery to the freezer in another price zone. Allowances for wrapping veal and freezing carcass beef for seller's own freezer are also increased. The amendment re-defines "war procurement agencies" to include production and marketing agencies of the USDA and the Veteran's Administration, or any of their agencies.

(Continued on page 36.)

Condensers Play Important Part in Rendering Plant Efficiency

Proper Types Will Minimize Odors and Provide Vacuum for Speedy and Low Pressure Cooking

CONDENSERS are necessary and play an important part in all rendering systems with the exception of the open kettle type. Of course, a country rendering plant may be so isolated from populated localities that it does not take any precautions to eliminate odors, but if it employs dry melters it will probably require a condenser for vacuum.

Even in wet rendering, small condensers are placed in the exhaust lines from the tanks to condense the escaping gases and vapor and conduct them to the sewer system entrained with water. Such treatment minimizes objectionable odors.

Many operators find the subject of condensers for rendering operations quite complicated because a number of types are manufactured. Each of these is suitable for some purpose, but the big problem is to select the proper type for the job to be done.

Open Type Condenser

The first type to be considered is the open condenser in which a jet of water is sprayed into the exhaust line from the cooking vessels; the end of the exhaust line is left open. This type of condenser changes the exhaust vapors back to liquid which is run off into the drainage system. Such condensers are used in low level installations and by operators who are not interested in obtaining vacuum in the cooking vessel.

For many years, in fact from the beginning of dry rendering in this country, vacuum pumps have been employed where a vacuum has been desired. These vacuum pumps consist of a jet condenser mounted on the water end of a steam-driven water pump. Cold water is introduced through a jet into the condenser and the pump disposes of the water bearing the condensed vapors. Vacuum pumps of this type are capable of producing a maximum amount of vacuum and are in general use. They are employed mainly in low level installations.

Maximum Amount of Vacuum

In this article the "maximum amount of vacuum" is considered to be from 25 to 27 in. 29.18 in. is the true vacuum which it is possible to obtain, but for practical purposes a rendering plant is doing a good job if 25 to 27 in. is maintained.

The importance of vacuum in driving off the moisture during rendering can be visualized by referring to a table showing how the boiling or vaporization

point of water is reduced as the amount of vacuum is increased. For instance:

Vacuum inches	Water boils at Degs. F.
5.49	201.96
9.56	192.32
13.67	178.55
21.00	141.60
25.85	126.15
29.18	70.00

Reference will be made to this table later in discussing the merits of using vacuum in rendering.

Next among the condensers is the surface type wherein the vapors are conducted through pipe coils which are sometimes placed inside of a shell or tank into which fresh cold water is admitted at one side and flows out at the other. The water does not come in contact with the cooking gases or condensate and this type of condenser, in the writer's opinion, is wholly unsuitable for rendering work. It might be noted that the plants employing such condensers include some who have had plenty of trouble with their neighbors over odors. The condensed vapors make a concentrated mixture with the foulest odor imaginable. In cases coming under the writer's personal observation the money spent on such condensers was thrown away.

Last, but by no means least, comes the barometric condenser with air eliminators, i.e., steam jets which draw off the air and non-condensable gases.

Barometric condensers have become very popular in the last few years, par-

ticularly in dead stock rendering plants where it is very important to maintain control over cooking odors.

In the writer's opinion barometric condensers are the last word in efficiency. They do everything any vacuum pump or other type of condenser will do, but do it better and more cheaply. They are practically fool-proof, extremely low in maintenance expense and require no more water (if anything, less) because they make such efficient use of water in the condensing operation.

Value of Vacuum

Barometric condensers must be installed not less than 34 ft. 6 in. above the water level in the hot well into which the condenser water empties and the discharge pipe end must be submerged in the water in the hot well. Where conditions will not permit such a high installation, a pump is required for water removal and there is no particular advantage over a vacuum pump and low installation.

If the packer or renderer does not care to use vacuum, a simple open type condenser can be constructed by using a tee fitting at the end of the horizontal run of exhaust pipe coming from the cooker, and by inserting a home made spray pipe for injecting cold water. Such an arrangement is illustrated in Figure 2.

Some operators still have doubts about the value of vacuum in dry rendering. However, it is pretty well

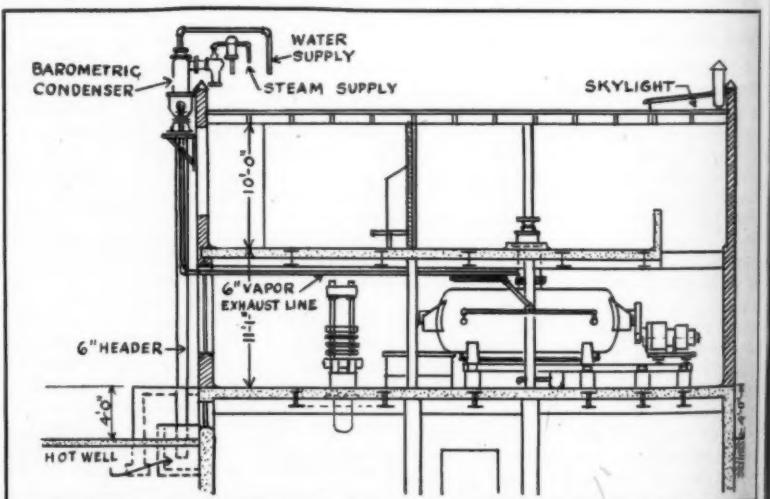


FIGURE 1: BAROMETRIC CONDENSER INSTALLATION

recognized by a large majority of rendering men that there is real merit in the use of vacuum on dry cookers and dryers.

By referring to the table showing the boiling temperatures of water at different levels of vacuum it should be easy to see what happens inside a cooker or dryer under vacuum. With any specific steam pressure in the cooker shell, the water in the material being rendered vaporizes faster under vacuum than it would at atmospheric pressure. However, it is not unusual, even today, to meet a renderer who will argue that because use of vacuum lowers the temperature of the exhaust steam in the condenser, that the vacuum is pulling the heat out and doing more harm than good.

The writer had some doubts on this point, too, until in observing the operation of evaporators on 4 lbs. of exhaust steam pressure he noted that the liquid did not boil when there was no vacuum. However, when 25 in. of vacuum was put on the evaporator the water immediately began to boil violently with a corresponding rush of vapor from the evaporator. If no vacuum is applied, and only 4 lbs. steam pressure used, the water simply lies dormant and does not evaporate. In the case of tank water evaporation, the cost of using high pressure steam would prohibit the reclamation of a valuable by-product.

What has this to do with rendering of fats, offal and dead animals? Just this: These products contain water in varying amounts from as high as 70 per cent in lean meat to as low as 4 per cent in leaf lard. Then there is raw blood which contains a very high percentage of water.

High or Low Pressure?

All these products can be rendered or dried in a given length of time by using high pressure; some operators render with steam pressure as high as 90 lbs. in the shell. However, it is the opinion of many experienced operators that high pressure, which means high temperature, is detrimental to the quality of the finished products, and that the lowest temperature that will finish the product in a reasonable length of time is the best.

Good operators try to strike a happy medium and use high vacuum, i.e. from 20 in. to 26 in., and low steam pressure (40 lbs. as compared with 90 lbs.) with a cooking cycle averaging 3½ hours for packinghouse offal; 4½ to 5 hours for dead animals, and 2 to 2½ hours on edible fats such as lard.

The use of vacuum in blood dryers has made it feasible to dry blood just as it comes from the killing floor rather than to go through the expensive and wasteful process of coagulating, draining and pressing it before placing the material in the dryer. Also, dead stock renderers who possess a good vacuum system find it feasible to catch the drainage from their butchering floors in tanks and cook it out rather than let it run into the drainage system. Health

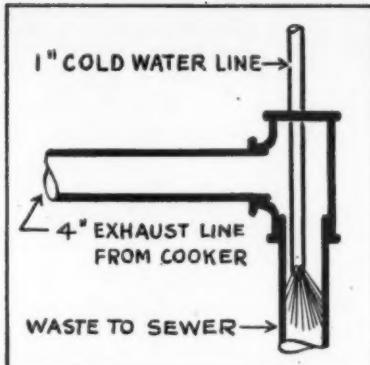


FIGURE 2: SIMPLE CONDENSER

authorities highly approve of this method of handling. Operators who are doing this say that with a high vacuum on their cookers they do not find the expense burdensome.

What is the best way to obtain vacuum? The choice lies between vacuum pumps with jet condensers or barometric jet type condensers operating on the "dry system"—that is, the air and non-condensable vapors are removed independently of the injection water and condensed steam by a steam ejector discharging to atmospheric pressure. The injection water and condensed steam are removed from the condenser by barometric action of the

tail pipe which is approximately 34 ft. in vertical height for installations at or near sea level. No pump is required.

The amount of water required to condense a pound of steam will vary, of course, with the temperature of water available. Well water in most localities runs from 56 to 58° F. City water may run as high as 70° in hot weather. Condensing can also be done with waste water from other plant operations, even at higher temperatures, if enough of it is used. The amount of water required will be the same whether vacuum pumps or barometric condensers are employed.

A typical condenser installation requires water at the rate of 150 gpm, or 9,000 gals. per hour. If purchased at an average cost of 14c per 1,000 gals., as reported in THE NATIONAL PROVISIONER of September 29, page 9, the hourly expense of operation would be \$1.26. Water cost would be much lower if the operator had his own well.

Wherever cold water is used in air conditioning a rendering plant it should be tied in with the condenser. The air conditioning water will be suitable for the condenser and will effect a saving in water expense.

High Maintenance Costs

The principal objection of some rendering plant operators to the vacuum pump is the high maintenance cost. Plants which use hard water find that their vacuum pumps scale up in just a few days. When in such condition they must either be taken down and cleaned, or they lose their efficiency to the point where they produce very little if any vacuum. Difficulty of maintenance is so great that many rendering plants equipped with vacuum pumps are not using them at all. A little inquiry brings out the point that the owner considers they are more trouble to him than any benefits he derives from them.

This type of difficulty is encountered rarely with barometric condensers.

It has always been customary to install one vacuum pump for each cooker. Here again the cost is higher than if a barometric condenser is used. This is true in all cases where two or more cookers are being operated. For instance, assuming that two pumps are installed for two cookers, one barometric condenser will handle the job nicely with approximately 30 per cent smaller investment. A number of rendering plants use only one barometric condenser to handle two, three and even four cookers.

One plant operates two 8,000-lb. capacity cookers and two 10,000-lb. capacity cookers on one barometric condenser and makes very good cooking time. This plant also operates a 5 x 16 ft. blood dryer, taking the raw blood direct from the killing floor into the dryer by vacuum (no blowing or gravity) and has a separate condenser for this equipment. A separate condenser would be necessary on the blood dryer even if the first condenser had sufficient capacity to handle the load

(Continued on page 39.)



MEAT BOARD COOKBOOK

Forty colorful pages of the new National Live Stock and Meat Board cookbook contain 75 best post-war recipes for beef, veal, pork, lamb and variety meats, as well as pastry and quick bread recipes calling for lard. There is space at the bottom of the front cover for a four line company imprint. The Meat Board is supplying the books to meat industry firms at actual cost—\$5.95 per 100 copies. There is no extra charge for imprinting or shipping, the Meat Board announced.



IN THE PICTURES

Preparation of cuts suitable for immediate cooking in the mess kitchens at Camp Shanks is carried out on a systematic basis. Operations are shown in the U. S. Army Signal Corps photos on these two pages. Carcasses are broken down into cuts and boned and the primal cuts are then processed into steaks, chops, etc., on slicing machines and band saws. The meat is packed in boxes for storage and distribution to the various mess kitchens. Because of the speed with which troops move through the camp, rapid and simplified food preparation is essential. Meat prepared in the central shop is, in many ways, comparable with three-way beef turned out by packers for the Army.

CENTRALIZED MEAT CUTTING AT ARMY CAMP



PACKERS interested in centralized pre-cutting of meat, for distribution in either fresh or frozen form, may find it valuable to examine the experience of the U. S. Army at Camp Shanks, N. Y., the staging area through which hundreds of thousands of troops have moved in and out of the United States during the last few years.

All operations in connection with the camp must be rapid and efficient; feeding the men, including the centralized preparation of meat cuts, is no exception. The camp is equipped to receive men from overseas by boat, train and truck. The incoming men are processed and within two hours after their arrival, regardless of the time of day, they are served with a hot steak dinner.

Usual Procedure Found Unsuitable

When the camp was opened (to handle troops bound for Europe and Africa) Colonel Harry L. Calvin, then a lieutenant colonel and chief of the supply and facilities division, was charged with the supervision of the post's 16 messes. A careful study of the situation showed that the usual Army procedure of issuing carcass meat to each mess would be costly and ineffective. Twenty-seven installations were being served, including seven staging areas, each equal to a town of more than 10,000 adults. Two companies of 809 men, working day and



night, were needed to distribute food to the camp. Meat was delivered in refrigerator cars and husky GI's hacked up the frozen beef with axes. To solve many of the meat preparation and distribution problems, Colonel Calvin proposed the establishment of a central meat cutting shop.

A building was prepared, machinery installed and operations began in April, 1944 with a crew of 43. A staff of 98 had previously been required to handle the meat. The new crew, of whom only three had been butchers before the war, soon could cut enough meat in a week to feed a city of 75,000 for a month.

Two large cooler rooms are used for the storage of frozen carcasses. The latter hang in these coolers for seven days before going into the cutting and boning department.

Carcass beef is broken down and boned and is cut into steaks by electric meat slicers. Pork loins are cut into chops with power band saws. Steaks are packed 250 to the box and pork chops 400 to the box. The cut meats are stored in a cooler until they are delivered to one of the camp messes for use. Uniformity of pork chop size is attained by freezing the meat before cutting.

Smoked hams are boned and tied for easy cooking and serving; ham fat is trimmed and saved for flavoring vegetables.

Fresh fat not left on cuts is ground and rendered each day to furnish the camp with shortening for all purposes—frying, baking and pastry making. Production of cooking fat in October amounted to 20,400 lbs.; 16,900 lbs. in September and 19,800 lbs. in August.

Meat consumption at the camp during the past five months has been as follows:

June	118,246 lbs.
July	133,221 lbs.
August	152,520 lbs.
September	138,832 lbs.
October	209,348 lbs.

Camp officials state that the centralized cutting system has been a success from the start. The plan has cut down waste, provided constant and adequate inspection for all meat products consumed at the post; assured better cuts and equal portions for enlisted men; resulted in the recovery of edible fats; reduced food spoilage. Use of power-driven equipment, moreover, has reduced the number of butchers needed, and the centralized preparation of the meat has cut down the number of soldier-hours required in cooking and serving the food at the messes. With the Camp Shanks setup less supervision is required for handling and preparing the meat.

Colonel Calvin believes that civilian application of the centralized cutting and packaging setup will mean the elimination of retail meat stores as they are known today. He predicts that when there is a freezing element in every home, the housewife will buy meat on a weekly, monthly or even longer basis.



BY-PRODUCTS UTILIZED

Beef consumed at the camp is boned to prevent plate waste and to enable the meat cutters to operate at top speed. The bones thus saved are cut up with a power saw (photo on right) and used for soup and gravy stock. Meat trimmings are ground for hamburger. In the photograph immediately above, fresh fat is being ground before it is rendered into shortening.

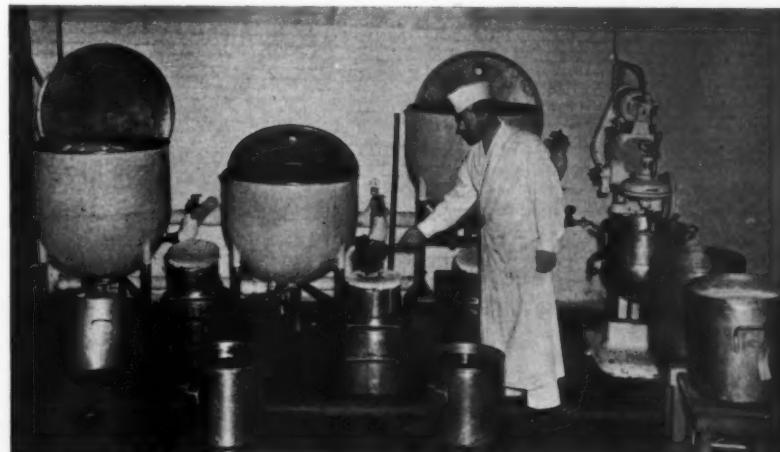
Since the only skill required for selling prepared meat will be to read a label and hand out a package, distribution costs will be reduced and consumers will be able to purchase more meat.

A manual about the Camp Shanks shop is being prepared by the Quartermaster Corps and other Army installations will be ordered to carry out the procedure developed at the camp.



Major E. E. Frayne, mess officer, estimates that more than 3,000 officers and men have learned the elements of meat cutting since the central meat shop was established at the camp. He points out that the arrangement saved thousands of pounds of meat at a time when the shortage was most acute. Major Frayne believes that the meat shop has earned many times over the cost of its installation and maintenance.

More than half the present crew at the Camp Shanks shop are overseas veterans, with only 12, and these all limited service men, remaining from the original group selected early in 1944 for this work.



EQUIPMENT FOR RENDERING AND WHIPPING SHORTENING

All fresh fats from the Camp Shanks meat cutting shop are rendered daily and the shortening is used for camp cooking and pastry making. Lard cracklings and processed bones are disposed of to a rendering company.



Pork Faces Competition From Other Meat During Years Ahead



DEMAND for pork during the next few years may be adversely affected by large supplies of competing meats, the U. S. Department of Agriculture predicted recently on the basis of estimates which showed that, excluding poultry, supplies of meats other than pork will probably average between 80 and 90 lbs. per capita during each of the next two or three years compared with an average of about 69 lbs. in the four years 1937-40.

Looking ahead, the Department believes that heavy beef and veal production, coupled with pork output slightly above this year's level, may push per capita consumption of all meats up to 153 lbs. for the year ending September 30, 1947. This level of per capita consumption would be the largest in more than 30 years, and it would be nearly 20 lbs., or 15 per cent, greater than the average per capita consumption of 133.4 lbs. in the five year pre-war years, 1937-41.

Government Price Support?

If national per capita income for 1947, as tentatively estimated, is 54 per cent greater than in 1937-41, and the meat supply is of the size indicated above, the Department believes that livestock prices will be maintained at a level not greatly different from that now prevailing without the necessity of price support by the government. However, if the national income in 1947 is sub-

stantially lower than current estimates, a large measure of government price support for livestock would be necessary.

The data summarized above were released by the Department in connection with the announcement that the suggested goal for the 1946 spring pig crop is 52,000,000 head compared with 51,700,000 head crop in the spring of 1945.

Feed supplies in prospect and the number of livestock to be fed in 1945-46 indicate, says the USDA, that the carry-over of corn and other feeds at the end of the 1945-46 season may be somewhat larger than at the beginning of the season, but the situation with respect to probable total meat supplies, possible foreign outlets for meat, and prospective consumer income in 1947 does not appear to justify a pig crop in 1946 much, if any, larger than that of 1945.

Recommendations as to the desired goal for the 1946 fall pig crop will be deferred until next spring, but assuming a fall crop about equal to the 35,000,000 pigs now indicated for 1945, a yearly total of 87,000,000 pigs is suggested as a basis for forecasting pork production in 1947, the year that the bulk of the pigs farrowed in 1946 will be sold for slaughter. This number of pigs would supply about 78,000,000 hogs for slaughter, and at average slaughter weights of the last five years would yield about 10,600,000,000 lbs. of pork.

Production of meats other than pork

in 1947 probably will be as large as in 1945, and total meat output in that year, assuming a 1946 pig crop of 87,000,000 head, might be expected to be about 22,900,000 lbs., or about 161 lbs. per capita. Per capita production in 1944, the peak year, was 176 lbs., and the average for 1937-41 was about 134 lbs.

Plenty of Meat for All

Only tentative estimates can be made now of probable requirements of meat for military use and for export in 1947, but it is assumed that these will not exceed 1,500,000,000 lbs., thus leaving about 21,400,000,000 lbs. for domestic civilian use. This would represent a per capita supply for civilians of 153 lbs., which would be the largest in more than 30 years, and 20 lbs., or 15 per cent more than the average per capita consumption in the five years 1937-41 of 133.4 lbs.

The suggested goal for the 1946 spring pig crop is 52,000,000 head. A pig crop of this number would be about equal to the 1945 spring crop and also the average of the last 10 years, but it would be nearly 11 per cent below the average of the last five years when the need for meats for the war effort was very great.

On the average about 89.5 per cent of the pigs saved are accounted for in total hog slaughter. A pig crop of 52,000,000 head, therefore, would supply about 46,000,000 hogs.

(Continued on page 33)

TABLE 1: MEAT PRODUCTION AND CONSUMPTION AND PORK EXPORTS, 1935-44, AND TENTATIVE FORECAST, 1945-47

Year	Meat Production			Per Capita (lbs.)			Consumption			Pork Exports (bil. lbs.) ¹	
	Total	Other Meats	All Meats	Pork	Other Meats	All Meats	Total	Pork	Other Meats	All Meats	
1935	5.9	8.5	14.4	46.2	66.5	112.7	14.8	45.1	67.8	115.9	.136
1936	7.5	9.3	16.8	58.0	72.1	130.1	16.4	54.8	72.7	127.5	.118
1937	7.0	8.8	15.7	53.6	67.6	121.2	16.1	55.4	70.0	125.4	.114
1938	7.7	8.8	16.5	58.8	63.3	126.1	16.5	57.8	68.5	126.3	.123
1939	8.7	8.9	17.5	65.7	67.4	133.1	17.5	64.3	68.5	132.8	.192
1940	10.0	9.0	19.0	75.0	68.0	143.0	18.7	72.4	68.6	141.0	.163
1941	9.4	10.0	19.5	70.5	74.9	145.4	18.8	66.5	74.9	141.4	.509
1942	10.7	11.0	21.7	79.1	81.3	160.4	18.2	61.5	76.4	137.9	1.610
1943	13.3	10.8	24.1	97.2	78.5	175.7	17.8	72.4	63.9	136.3	2.201
1944	12.9	11.8	24.6	92.8	84.6	177.4	19.4	76.7	72.9	149.6	1.000
1945	10.1	12.4	22.4	71.7	88.0	159.7	16.7	129.0	1.100
1946	10.5	12.5	23.0	74.2	88.3	162.5
1947	10.6	12.3	22.9	74.4	86.3	160.7	21.4000

¹Pork exports in 1941-45 include lend-lease shipments.



The big, peace time pork loin market is under way. Smart packers will beat competition to the punch. One of the most potent allies you can have in cornering a big share of the pork loin trade is HPS STA-TUF wet-strength wrapping paper.

Though light in weight, Sta-Tuf has greater wet-strength than any other sheet of its type . . . will not pulp even when soaked. Sta-Tuf keeps your pork loins in

perfect condition regardless of temperature. It wraps easily, peels off in a whole, single sheet . . . no stripping, no picking, no tearing. White, odorless and taste-free.

PACKERS OILED WHITE, a tough, strong, heavy-duty wrap, ideal for pork loins. Specially processed to eliminate sweating, remove excess moisture, control dehydration. Preserves bloom, freshness and flavor.

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When you think of the Circus...



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FAT AND OIL USE TO BE LIMITED DESPITE CLOSE OF RATIONING

TERMINATION of rationing is expected to leave an aftermath of use and inventory restrictions on industrial users of fats and oils. The fats and oils supply will remain tight for some months.

Restrictions of this nature already are in effect in connection with the use of fats and oils in margarine, shortening and other edible fats and oils products under War Food Order 42. Similar restrictions also are in effect on use of fats and oils in soaps, paints and like products under WFO 42a and WFO 42b. These restrictions are not affected by the termination of rationing, and industrial users previously covered only by RRO 16 will be covered either by amendment to these War Food Orders or by issuance of new orders.

The Office of Price Administration has directed that all primary distributors, wholesalers, retailers, industrial users and other establishments possessing red ration currency—stamps or tokens—turn in such currency to their ration banks. This currency will be cancelled by the banks and all ration bank accounts will be closed.

Penalties Still Hold

OPA has announced that retailers, wholesalers and primary distributors need not retain records that were required under RRO 16 unless the same records are required by some other regulation or law. Reports for the month of November will not be required, it was announced.

At the same time OPA has pointed out that the amendment, revocation or repeal of a ration order, or any part thereof, does not have the effect of releasing or extinguishing any penalty or liability incurred under the ration order, unless the amending, revoking or repealing order shall so expressly provide. The ration order or part which was amended, revoked or repealed shall be treated as still remaining in force for the purpose of allowing or sustaining any proper action or prosecution with respect to such penalty or liability.

(Under Amendment 21 to WFO 42, effective January 1, 1946, limits have been placed on the distribution of various packaged shortenings, including lard, salad and cooking oils. The amendment limits manufacturer's distribution of these items to approximately the same levels that prevailed in the rationing period. Department of Agriculture control will allot approximately the same proportion of food fats and oils among industrial, institutional and household users as under rationing. Limits for packaged shortenings, salad and cooking oils are based on the amended 1944 distribution. In the case of lard, the base will be the distribution in the calendar year 1945. The limitation will be achieved by limiting the amount of lard or shortening that a pro-

FREE CLASSIFIED ADVERTISING FOR WAR VETERANS



To help war veterans return to civilian life, *The National Provisioner* offers free use of its classified "position wanted" advertising columns to servicemen. Advertisements will be accepted up to 40 words in length and they will be carried over box numbers. The *Provisioner* reserves the right to limit the number of appearances or reject any advertisement. Eligible veterans are invited to use this service without cost.

ducer packs in a certain type of package to the amount packed in that same type package packed during the base period.)

In a message of congratulation and thanks to the American Meat Institute and its members this week, Chester Bowles, rationing administrator, said that the "end of this rationing program means that we in OPA can concentrate even more heavily on our price control job. I know I can count on members of your group to cooperate fully in this effort to establish during this dangerous period a sound foundation for sustained prosperity."

Earlier in the week, Administrator Bowles described the meats, canned fish, fats and oils rationing program as "the biggest rationing job in the history of any nation."

"More than 600,000 retailers and wholesalers and about as many industrial and institutional users of meats and fats, as well as all our 5,600 rationing boards, played important parts in the rationing program," Administrator Bowles reported. "We are grateful to them and to all housewives who played fair during the period of shortages.

"Virtually every bank in the country—15,000 commercial banks—handled the ration bank accounts.

"Every three months OPA district officers were called upon to give allotments to 100,000 industrial users.

"Every two months, boards computed allotments for about 500,000 institutional users.

"Providing ration currency for more than 130,000,000 consumers in this country was a tremendous task, one of the largest printing jobs in history. As the war with Japan ended, the first copies of Ration Book No. 5 were just coming off the press.

"More than 130,000,000,000 points changed hands monthly, including those used by both consumers and institutional users."

The meats-fats rationing program became effective March 29, 1943, when the rapidly expanding needs of our armed forces and allies required that civilian consumption be controlled and that limited supplies available for civilians be fairly distributed.

Swift Gets Columbus Kroger Unit as Chain Withdraws from Field

The Kroger Grocery & Baking Co., national food chain, has sold its meat packing plant at Columbus, O., to Swift & Company, according to an announcement made this week by C. M. Robertson, Kroger president. Livestock concentration yards at Chillicothe, Kenton and Highland are included in the transaction. Swift will take formal possession of the plant and yards early in December and will continue to operate them with present employees.

Robertson reported that the sale is a further step in a new Kroger policy of withdrawing from the meat packing business to concentrate on food retailing and the expansion of its activities in that field. The Kroger company recently sold its plant at Omaha, Neb., to Kingan & Co., but still owns the former Cook Packing Co. plant at Scottsbluff, Neb.

Kroger stores will continue to sell Tenderay beef supplied by Swift from the Columbus plant and from a Kroger processing warehouse in Cincinnati. With increased supplies of quality beef expected before long, the Kroger company plans to resume intensive promotion of Tenderay beef. The process was developed jointly by the Kroger Food Foundation, Westinghouse and the Mellon Institute.

Sizable Hog Capacity

The food chain operated the Columbus plant for a number of years prior to the war and pioneered there with several merchandising and operating developments. The Columbus plant is primarily a hog processing unit, capacity being reported to be about 4,500 head per week. Cattle and small stock are also killed there. It has facilities for edible and inedible rendering, and its sausage producing capacity is rated at around 100,000 lbs. per week.

Several of the larger food chains acquired a number of meat packing plants during the war and there has been considerable discussion as to whether they would continue to operate them in peacetime. Safeway Stores, Inc., whose meat plant holdings are probably the largest of any of the chains, has not yet indicated its postwar policy.

FOOD DELIVERIES GAIN

Deliveries of food and other agricultural products by the U. S. Department of Agriculture, for foreign shipment and for domestic and territorial supply programs, totaled 632,726,435 lbs. during September. This was nearly double the quantities shipped during August, but about 10,000,000 lbs. smaller than July deliveries.

Meat products comprised about 7 per cent of the total, or 24,910,708 lbs., while fats and oils totaled 14,478,917 lbs. or 4 per cent of the total shipments for the month.

First impressions!

boy sees girl a

glimpse is the first impression. In the crowded market your product must catch the eye . . . must click! Daniels is experienced in producing packaging with that all important "first impression click". Let us help you with your packaging problem. kleerwrap glassine • snowdrift glassine • silverkleer transparent glassine • lard pak .

bacon pak • genuine greaseproof • sylvania cellophane • special papers • printed in sheets and rolls



DANIELS

MANUFACTURING COMPANY

RHINELANDER,

MULTICOLOR PRINTERS
CREATORS • DESIGNERS

PREFERRED PACKAGING SERVICE

Up and down the MEAT TRAIL

Personalities and Events of the Week

- Work is progressing on the addition to the Hughes Curry Packing Co., Anderson, Ind., which will considerably increase the butchering capacity of the plant. The firm recently sponsored a broadcast of the Purdue-Indiana football game over various radio stations in east-central Indiana.
- Lt. Carlton E. Dorman, USNR, who expects to be released from the Navy in the near future, plans to return to Boston to become the active head of C. E. Dorman & Co., brokerage firm. He was associated with his father, the late Charles E. Dorman, in the firm prior to his service in the Navy.
- The Cedarville Livestock Co., Cedarville, O., has been purchased by Field and Reineman Packing Co., Pittsburgh, from Frank Creswell, who has been in the business for many years. J. L. Snapp will continue as manager.
- "Meat" was the subject of a recent talk before the Loveland, Colo., Rotary club by Arthur J. Moskal, manager of the new Loveland Packing Co. He discussed meat and livestock prices, im-

provements in processing and refrigeration of meat through the years and operations at the new packing plant.

- Stock is being subscribed for a \$250,000 sales barn to be erected within the next few months at Opelousas, La., on a site adjoining the Dominique commission barns.
- Contract has been awarded for construction of an amino food flavoring products plant at San Jose, Calif., for International Minerals and Chemical Corp., at a cost of \$2,500,000. The buildings will include a two-story office and engineering building, a four-story pilot plant and a two-story development building.
- C. F. Topping, president of the St. Paul Union Stock Yards Company, died on November 28.
- Recent visitors to New York from Armour and Company, Chicago, included E. L. Lalumier, vice president, financial department; H. S. Johnson, vice president, credit department, and E. W. Wilson and T. M. Galvin, both from the 31st street auxiliary.
- M/S Elmer Ungaretti, formerly office manager, Canada Packers, Inc., New York, has just returned to the United States after having served four years in

(Continued on page 30.)

Cudahy Packing Co. Elects Three New Vice Presidents

The Cudahy Packing Co. recently elected three new vice presidents and directors: J. W. Christian and D. K. Sanders, both of Chicago, and Hugo Wesin, of the firm's Omaha office.

Christian started with the Cudahy concern in 1920 as a clerk in the Kansas City office. He served in the operating, fresh meats and sales departments, was sales manager at Detroit, manager of the McKeesport, assistant manager



J. CHRISTIAN

Pa., district, and of the New York district. Later he was transferred to Chicago as an assistant sales manager, and has been sales manager of the branch house and car route division since September, 1944.



D. K. SANDERS

and worked in that department at Omaha, Chicago and Sioux City. Last year he was appointed head of the pork division at Chicago, succeeding F. W. Hoffmann, who was elected president of the company at that time.



HUGO WESIN

Hugo Wesin has been a Cudahy employee since 1903, beginning as a messenger boy in the Omaha plant. Later he became a stenographer, a car tracer, a member of the mutton and veal department, and a beef shipper at Omaha and Kansas City. In 1922 he was made assistant to William Diesing, head of the beef and fresh meat division, with headquarters at Omaha, and was named head of that division on Diesing's death.



REYNOLDS PACKING CO. WINS "A" AWARD

The men and women of the Reynolds Packing Co., Union City, Tenn., were presented the Department of Agriculture's Achievement "A" award at a ceremony held at the plant November 10. The award was made on the basis of the company's production performance for the fiscal year ended July 1, 1945, during which time it delivered to the armed forces approximately 60 per cent of its production of edible products. Some of the participants in the ceremony pictured above are (l. to r.) T. J. Yarbrough, general manager; Capt. Grover C. Thornton, U. S. Army Veterinary Corps; M. W. Miles, mayor, Union City; Brig. Gen. Wilmot A. Danielson, Commanding General, Memphis Army Services Depot; R. F. Duren, president, Local 168, AFofL; Clayborne B. Ross, jr., state officer of marketing, U. S. Department of Agriculture; W. R. Stephenson, Reynolds plant superintendent, and J. W. Barnes, employee representative.

the Army, with two years overseas. Before taking up his new duties in the sales department in New York City, he will visit the company's headquarters in Canada and the plant in Chicago.

● Cincinnati Renderers Associates has been granted a charter by the Ohio secretary of state to render tallow, cracklings and other by-products. Incorporators are C. Oscar Schmidt, jr. and William C. Schmidt, vice presidents of the Cincinnati Butchers' Supply Co., and Markley Evans, jr., formerly of Russelville, Ky. The firm is capitalized at \$200,000.

● Frank Boffey early this week returned to his former position as assistant buyer in the Chicago office of Peter Eckrich & Sons, Inc., after spending four years in the Army Air Force.

● The Chowchilla Locker Co., operated at Chowchilla, Calif., by C. B. Foster and C. C. Hullum, has been sold to Benjamin Jenson of Lockeford, Calif.

● A slaughterhouse and mechanical chicken picker, equipped to kill 20 animals and hundreds of chickens a day, has been set up in Coalgate, Okla., by Carl Whiteley to serve patrons of Hudson's cold storage locker plant in Coalgate.

● Michael Leininger, former De Pere, Wis., butcher and cattle buyer, died at his home in De Pere, November 25, at the age of 77.

● Mayor Joseph Kelly, Buffalo, N. Y., has awarded contracts for demolition of structures on the Dold Packing Co. property and designated the site as a playground. The buildings have stood idle since Dold suspended operations several years ago.

● Francis Fisher, Long Beach, Calif., has announced plans for construction of a frozen food and meat locker building, 70x95 ft., on Atlantic ave., just north of the Long Beach city limits.

● The Morris Packing Co. has been incorporated at Wilmington, Del., with a capital of \$100,000.

● Canners' League of California will hold its annual meeting at the Fairmont hotel in San Francisco, March 8, 1946.

● Arlie E. Addleman, formerly an employee in the Chicago office of Armour and Company, has moved to a 565-acre stock farm he recently purchased in the black prairie alfalfa lime belt of east Mississippi through Caleb Smith, land merchant.

● A certificate of partnership has been filed in Buffalo, N. Y., for Alto Meat Products Co. at Tonawanda, N. Y. Partners are John Amodeo, Frank Amodeo, Carmen V. Perez, Anthony M. Sammarco and Russell A. Sammarco.

● Edward Seh, general manager, Wilson & Co., New York, has been appointed chairman of the meats and poultry division of the Alfred E. Smith Memorial Committee, which is raising funds for a \$3,000,000 addition to St. Vincent's hospital in New York. Archbishop Francis J. Spellman of New York is honorary chairman and James A. Farley, former postmaster general, is

Know Your Fellow Packers . . .

♦
"JIM" McCALL,
VICE PRES.,
J. H. ALLISON
& CO.,
CHATTA-
NOOGA,
TENNESSEE



James H. McCall, new chairman of the board of directors of the American Meat Institute, is a Tennessee meat packer actively concerned with promoting the meat and livestock industry in his home state.

"Jim," as he is best known, hails from Chattanooga and is vice president of his organization, J. H. Allison & Co. He was elected to the Institute's highest post at the fortieth annual meeting held in Chicago, October 30 and 31.

He has been with J. H. Allison & Co. since 1926, two years after his graduation from the University of Virginia. Immediately following college he was employed by an export concern and was located at Havana, Cuba. He began work with J. H. Allison & Co. in the sales division. In 1932 the Tennessee concern established a heavy chemicals division and this division has, since its inception, been under his supervision. During the war period, however, most of his time was devoted to meat sales to the government. In addition, he spent a great deal of time in Washington in connection with prob-

general chairman of the national committee, which is composed of 750 leading men and women from every state in the country.

● Articles of incorporation have been issued the California Liquid Fertilizer Co., Los Angeles, to be capitalized at \$50,000. Directors are Blair Thornton, Joseph J. Crosby and Maurice Jones, jr.

● In order to provide more meat for patients in Texas state hospitals, small packing plants will soon be installed at the Rusk and San Antonio hospitals.

● The Horse Co-Operative Marketing Association Ltd., with head offices at Swift Current, Saskatchewan, has purchased a packing plant at Edmonton from Red Top Products Ltd. and is establishing another plant at Swift Current. The two plants will be in operation at an early date and will process around 200 horses daily. The cooperative has a contract calling for delivery of 10,000 tons of pickled horse meat to the Belgian government by

lens of the meat packing industry brought about by the war.

Mr. McCall has been a member of the Institute's board of directors for several years and has participated actively in the work of the AMI rationing, public relations and advertising policy committees.

He is one of the leaders of the newly formed Tennessee Livestock and Meat Council, an organization dedicated to growing more and better livestock in the Volunteer state. The council, formed last spring as a successor to a producers' association, has been so enthusiastically accepted that it promises to spread to other states. It is an outgrowth of forward thinking by business and agricultural leaders who recognize the swing from agriculture to industrialization within the state brought about largely through the development of the Tennessee Valley Authority and to some degree, as a result of the war, and who realize that if they are to fill the meat needs of the expanding population something must be done to promote the state's livestock industry. The council has set up a program which includes expansion of the industry through increased soil fertility, better breeding, better feeding through pasture programs and better sanitation to decrease losses from animal diseases, as well as the study of production and marketing methods.

Chairman McCall also takes an active interest in civic affairs of his city. He is a member of the Chattanooga Rotary club and of the Cherokee area council, Boy Scouts of America, and is president of the John Sevier chapter, Tennessee Society, Sons of the American Revolution. As far as sports are concerned, he enjoys horseback riding and usually rides weekends on Lookout Mountain trails. He also likes tennis when he can find time to play.

January 1, 1947. This will involve the processing of approximately 100,000 horses. One of the objectives of the association is to conserve the pasture and grazing lands of western Canada by finding a market for surplus horses. R. A. Burns of Calgary, Alberta, is manager of plants and L. B. Thomas of Swift Current is president.

● Ridley Packing Co., Duncan, Okla., has just completed remodeling its plant and has doubled the capacity.

● Swen Lund, Swift & Company vice president, recently received a "Golden Anniversary" certificate testifying that the brand name, "Swift's Premium," has served the public for 53 years. George L. Russell, jr., chairman of the Brand Names Research Foundation, made the presentation.

● Haibach Bros., Erie, Pa., will carry on construction this winter of a new livestock building, replacing facilities destroyed by fire, and a five-track garage. The livestock building will be

Enduro Pays

in many ways

Lustrous Republic ENDURO Stainless Steel—the *modern* metal that has no effect upon quality, flavor or purity of foods and food products—is ideally suited for many types of meat packing and processing equipment.

Free from tiny bacteria-inviting pores and extremely easy to clean, ENDURO provides an inherent cleanliness equal to that of glass. Yet, it ranks among the toughest, strongest, longest-wearing metals in present day use.

There are many other profitable reasons, too, why it pays to use Republic ENDURO Stainless Steel. And *NOW* is the time to get the facts from your equipment manufacturer. Or, if you prefer, write directly to:

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This dried beef packaging table represents a typical meat packing application for Republic ENDURO Stainless Steel. Others include: vats, cookers, tanks, chutes, conveyors, sinks and troughs.



ENDURO STAINLESS STEEL

Reg. U. S. Pat. Off.

Bars, Wire, Bolts and Nuts, Tin Plate, Tubing

of concrete block construction with steel columns and beams and a steel and plank ceiling. The firm processes cattle, hogs, calves and lambs and, although the organization has been in business almost a century, has only recently entered the sausage manufacturing field. A sausage unit was constructed just before the war and volume has increased steadily.

- A frozen food locker plant with 1,000 lockers and complete slaughtering facilities has been established in North Puyallup, Wash., by Mr. and Mrs. Sam Arnhold.
- The twelfth annual meeting of directors of the Northwest Livestock Production Credit Association was held re-

cently in Spokane, Wash., with President E. E. Henry presiding. The organization serves livestock operators in the four northwestern states in which the group of associations loans more than \$10,000,000 to finance operators who are members.

- The annual meeting of the American Stock Yards Association will be held on December 6 at the Morrison hotel, Chicago. J. C. Cash will speak on "The Future of Livestock Marketing"; E. L. German on "Are the Market Agencies Shooting Par?" E. W. Stephens on "We Can't Get Along Without Packers," and Ashley Sellers on "Regulation with the Consent of the Regulated."
- A. S. Pickering, veteran meat retailer

of Cleveland, O., and past president of the National Association of Retail Meat Dealers, died recently at the age of 81. He had attended 45 conventions of the national association and had been active in the retail meat business for 54 years.

- Frozen meat and food lockers now being built or soon to be built in California include plants at the following cities: Paradise, for Harry Ballew; Durham, for Mr. and Mrs. A. M. Strong; Ceres, for C. J. Hadley and W. A. Myers; Shaftner, for William Stoller and Emil Kirschenmann, and an addition to the Taft Frozen Food Lockers at Taft, for Guy Barnes and Robert Duvall.

- C. W. Riley, of C. W. Riley, jr., provision brokers, who was recently released from the Army, has returned to the brokerage business in Cincinnati. Riley spent 27 months in the service, 17 of which was overseas. He participated in the Italian campaign through 11 months of combat and during this time received three bronze battle stars, the Purple Heart, the Combat Infantry badge and was also tendered the Presidential Unit Citation.



C. W. RILEY

• Earl C. Smith, president of the Illinois Agricultural Association for 20 years and vice president of the American Farm Bureau Federation, announced his retirement from active leadership of the association at a meeting of Illinois County Farm Bureau leaders this week.

• The Jackson Packing Co., Jackson, Miss., has been sold by I. M. Beasley, owner and president, to a Dubuque, Ia., firm for \$500,000. The transaction includes the plant property and approximately 100 acres.

• Several tons of choice beef and pork were recently destroyed in a fire which razed a storage building of the Telfer Packing Co., Owosso, Mich. Twenty-seven head of cattle and 22 hogs were burned to death.

• William J. Peifer, jr., has opened a new plant at Bloomington, Ill., for smoking and curing meats and grinding and stuffing sausage. He has been in the meat business for 17 years.

• A \$50,000 meat packing plant will be erected in Paris, Tex., by L. C. Glasscock and his son, J. C. Glasscock. The owners hope to be able to begin operation by April 1.

• The Meat Cutters and Butcher Workers Union (AFoL) on November 28 asked Cincinnati packinghouses to draw up a new contract providing a wage increase of 20 cents an hour. The present rate is 70 cents an hour for laborers and the scale ranges upward for skilled butchers. Michael Mintz, Chicago, union representatives, said that approximately 1,500 employees are involved.

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Lard press cloths • parchment lined bags • ready-to-serve meat bags • cheesecloth • beef or neck wipes • bleaching cloths • scale covers inside truck covers • delivery truck covers • overseas ham bags • overseas bacon bags • cotton tierce liners roll or numbered duck for press or filter cloths.

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St. Helena, Ore. • St. Louis • Salina • Salt Lake City
San Francisco • Seattle • Wichita • Wilmington, Calif.

BETTER BAGS SINCE 1858

Pork Competition

(Continued from page 24.)

500,000 hogs for slaughter. Most of the pigs saved in the spring of 1946 would go into the slaughter supply from late September, 1946 to the end of April, 1947.

Recommendations as to the desired goal for the 1946 fall pig crop will be deferred until next spring, although at present a crop about equal to the indicated 1945 fall crop of 35,000,000 head might be tentatively considered, thus making a possible yearly total for 1946 about the same as the 87,000,000 reported saved in both 1944 and 1945. This number of pigs would supply about 78,000,000 hogs for slaughter in 1946-47, and at average slaughter weights of the last five years would yield about 10,600,000 lbs. of pork.

Pork output in 1945 is now indicated to be about 10,000,000,000 lbs., and a slightly larger output is expected in 1946. In 1943, the record year, the total was 13,300,000,000 lbs. and the average for 1939-41, when production was slightly above the level of the early thirties, was 9,400,000,000 lbs.

Livestock, Feed Ratio

In determining the desired production of hogs in the years immediately ahead, consideration needs to be given to maintaining feed supplies and livestock numbers in the relationship which, over the long period, will be to the best advantage of both feed and livestock producers. Available feed supplies for 1945-46, as indicated by the October crop report, are sufficient to feed 52,000,000 spring pigs in 1946, maintain about the same volume of other livestock production as in 1945, and have at the end of the feeding year a carry-over of feed grains about equal to that on hand at the end of 1944-45.

With a probable supply of about 12,300,000,000 lbs. of other meats in prospect and assuming 10,600,000,000 lbs. of pork from a yearly pig crop of 87,000,000 head, the total output of meat in 1947 would be approximately 22,900,000,000 lbs., or 161 lbs. per capita for the population of 142,500,000 now forecast.

Estimates of military requirements of 900,000,000 lbs. and of exports of 600,000,000 lbs. year beginning in October, 1946 are highly tentative and can be considered only as rough indications. The volume of exports suggested is four times as great as the 1936-40 average. On the basis of these estimates the total volume of meats available for domestic civilian consumption for 1946-47 is 21,400,000,000 lbs., or about 153 lbs. per capita.

The legal provisions for government price support of hogs require that (during 1946 and 1947 at least) hog prices be supported through government action at a level of not less than 90 per cent of parity. In September 15, 1945, the U. S. farm price was \$14.10 and the parity price was \$12.60, thus making the prescribed support level \$11.36, which is equivalent to slightly less than \$12, Chi-

cago basis. Chicago average prices are usually about equal to the U. S. average price paid by slaughterers. The average paid by slaughterers during the first eight months of 1945 was \$14.53. Slaughterers during this period received a subsidy which averaged about \$1.49 to enable them to pay the current level of hog prices while wholesale and retail pork prices were held at the ceilings required under price control regulations. Without subsidy payments the level of hog prices received by farmers, with meat prices at current levels, would be between \$12 and \$13, or a little higher than the required support level.

According to the Department, the present hog-corn price ratio is not suffi-

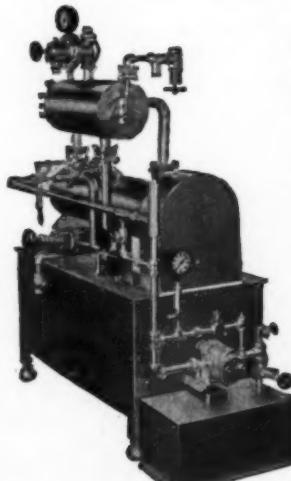
ciently favorable to encourage farmers to expand hog production to any great extent. Based on farm prices, the September ratio was 12.6 for the United States and 13.3 for the North Central States (Corn Belt). A year earlier, the ratios were 11.7 and 12.9, respectively.

In previous years (1924-1944), producers increased the number of sows for spring farrowing when the hog-corn price ratio during the breeding season (September-December) averaged above 12.5 for the United States and above 13.5 for the Corn Belt. (See table 2.) The only year that farrowings were increased when the United States ratio was below 12.5 was in the spring of 1931.

BALLENTINE PACKING COMPANY, Greenville
DREHER PACKING COMPANY, Columbia
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KINGAN AND COMPANY, Orangeburg

A Salute to these packers of

SOUTH CAROLINA



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A GIRDLER PRODUCT

A CONTINUOUS, CLOSED LARD PROCESSING UNIT

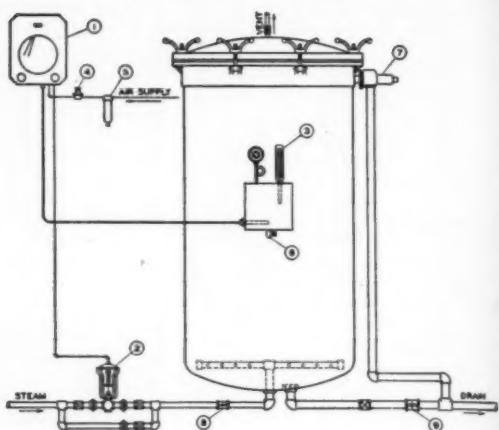
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A Good System - '39 Style

Operator must:

1 load retort	5 time cook
2 close cover	6 turn off steam
3 turn on steam	7 blow down retort
4 vent retort	8 open cover
	9 unload retort

A *good* operator can produce a consistently *good* product with the Taylor No. 4 Retort Control System ('39 style)... IF he is alert through the "canning" day, IF he doesn't have to watch too many retorts and IF he is diligent through the entire season! But sometimes we wonder if *ANY* operator can be *THAT* good!



A Better System - '45 Style

(SUITABLE FOR NO. 2 TINS OR SMALLER)

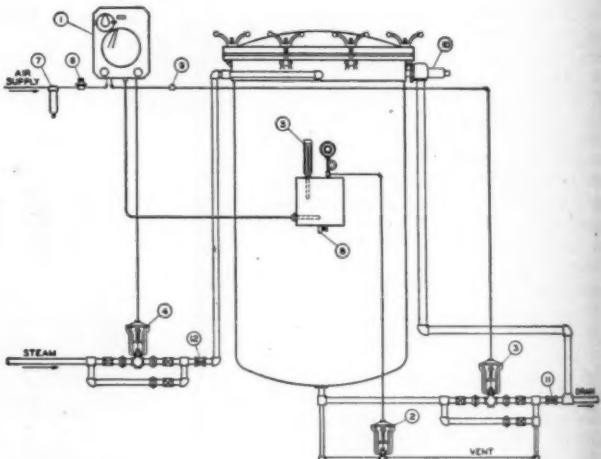
All operator has to do is:

- 1 load retort
- 2 close cover
- 3 set timer
- 4 open cover
- 5 unload retort

Process timer:

- 1 turns on steam
- 2 times cook
- 3 shuts off steam
- 4 blows down retort
- 5 signals operator

The automatic vent valve "2" completely vents every load. The Taylor Fulsope Controller with Process Timing Attachment turns steam on and off, blows retort down, accurately times every cook, and signals operator when it's time to unload.



Moral:

Keep in touch with Taylor for the newest process control systems for canning plants. Taylor engineers have devoted time and energy to find out how to do your processing jobs best. Take advantage of this experience and you'll know why Taylor Instruments are designed for your job! Taylor Instrument Companies, Rochester, N.Y., and Toronto, Canada. Instruments for indicating, recording and controlling temperature, pressure, humidity, flow and liquid level.


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BUY VICTORY BONDS AND KEEP THEM!

IN HOME AND INDUSTRY

NEW EQUIPMENT and Supplies

ELECTRICAL CLEANING UNIT

An electrically operated high pressure cleaning machine which overcomes many of the disadvantages of steam



pressure cleaners has been put on the market by the Drill Mfg. Co., Indianapolis. This new unit develops 400 lbs. working pressure in less than ten seconds and will handle all types and kinds of high pressure degreasing and cleaning.

It provides three units in the one machine—a high pressure degreasing and cleaning machine, a built-in "pre-soaking" unit and a high pressure car washer—each performance provided through a simple three-way valve control. Drill equipment and chemical cleaning agents are particularly recommended for removing dirt, oils, greases, fats, etc., from conveyors, vats, cold rooms, trucks, refrigerated cars, floors, walls and packinghouse equipment.

The Drill machine is portable and can easily be moved from place to place. It can be plugged into any standard light socket and used wherever cleaning is accomplished with water. No exhaust fans, special rooms or locations are required. The absence of steam permits the operator to see what he is doing all the time. A shut-off control at the gun makes it unnecessary to stop the machine for short delays.

INTERNAL PLATING OF PIPE

The inside of steel pipe can be electroplated with nickel or other metals by means of a new process developed by the Bart Mfg. Co., Belleville, N. J., the manufacturer states. The method, known as the "Bart Electro-Clad Process," develops a smooth, ductile, pore-free nickel deposit fully adherent to the base metal, which can be applied to pipe or tubing up to 18 in. overall di-

ameter in random lengths of approximately 20 feet. Use of this process is said to endow steel pipe with the corrosion-resistance of nickel, while retaining the low cost, strength and fabricating characteristics of steel.

Fittings and pipe line accessories are available for complete piping systems. Welding and fabricating techniques have been fully developed. The internally plated pipe can be welded, reduced and bent, hot or cold, without destroying any portion of the internal lining.

FLOODLIGHT LAMPS

Floodlight lamps for indoor and outdoor service on 115, 120 and 125 volt circuits in clear, reflector and projection types are now available from Sylvania Electric Products Inc., Salem, Mass.

Ratings of the clear types, designed for operation with reflectors and preferably in horizontal or vertical position, range between 250 and 1,000 watts with an average rated life of 800 hours. Inside frosted reflector types, rated at 150 and 300 watts with 1,000 hours average life, provide an efficient means of floodlighting large areas. Projector



flood types, rated at 150 watts and 1,000 hours average life, are particularly suitable for outdoor use.

Inbuilt reflectors and special hard glass resist conditions due to rain, snow and other outdoor weather conditions. Clear and reflector types rated at 400 watts or less are supplied with medium bases. Mogul bases are supplied for higher wattages. Projector flood types are supplied with medium skirted bases to eliminate the possibility of loose bases when the lamps are used outdoors.

NEW TRUCK FEATURES

Production of Dodge trucks for the next nine months is scheduled at a rate materially greater than Dodge's average annual truck production during the five years preceding the war, according to company officials.

Some of the new features in Dodge trucks are:

New driver comfort is provided by a new design of seat cushion and seat back in all cabs. Seat cushions are equipped with a manually-operated air control valve with which the driver can regulate the amount of air in the cushion according to his weight or operating conditions. An improved plastic-coated material is used as trim in the cabs to provide longer life and better appearance.

A new type oil pump provides maximum oil pressure at low engine speeds, even when the engine is idling.

Rear axles of all models are equipped with new military-type housing vents to provide a more positive seal against dirt and other foreign matter. A spring-loaded sealing type vent opens automatically to relieve pressure built up in the differential.

Steering gear has been improved and made heavier to provide longer life and greater ease in steering. More easy adjustment is permitted by new design. Steering gear ratio has been increased in 1½-ton and 2-ton models.

Propeller shaft universal joints have been made heavier with increased capacity ranging up to 40 per cent on all 2-ton models. Axle shafts have been increased in diameter to provide longer life and more satisfactory operation under extreme conditions.

The ½-ton and 1-ton models have a new four-pinion type differential which replaces the former two-pinion type unit. It provides longer life of differential gears and more satisfactory service with four gears doing the work two formerly were required to do. Strength of the rear axle differential also has been increased in the 1½-ton model.

A 9½-inch vacuum booster brake, standard equipment on all 2-ton models, replaces a 6-inch booster. Mechanical linkage has been eliminated. Hydraulic line pressures are higher and give more positive action. The new booster brake is available as extra equipment on 1½-ton models.

Two-speed axle models are equipped with vacuum-control shift instead of the former manual type to simplify and permit more positive and quicker selection of desired gear reduction. Water pumps are equipped with an improved rubber seal. Copper again is being used in all cylinder head gaskets.

BEWARE of Using Cheap Grinder Plates and Knives

They are an expense proven by the facts. They need regrinding often. They wear out in a short time. They require frequent replacement with new plates! Avoid all these expenses by using C-D TRIUMPH PLATES!



C-D TRIUMPH PLATES

are guaranteed for FIVE YEARS against regrinding and resurfacing expense. They are reversible and can be used on both sides. They give you two plates for the price of one.

C-D Triumph Plates can be had in all sizes, to fit any make of grinder. They have proven their superiority in all the large packing plants and in thousands of smaller plants in the United States and foreign countries.

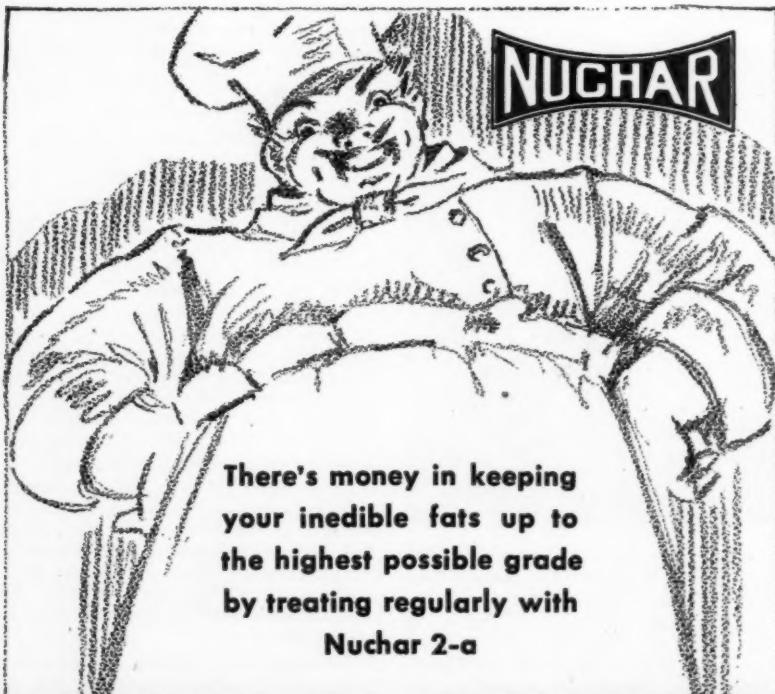
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There's money in keeping
your inedible fats up to
the highest possible grade
by treating regularly with

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INDUSTRIAL CHEMICAL SALES

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200 Park Avenue
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700 Public Ledger Building
Philadelphia, Pa.
104 Leader Bldg.
Cleveland, Ohio

RMPR 148 Changes

(Continued from page 19.)

placed those who have hogs custom slaughtered in the category of slaughterers. This provision was introduced by Amendment 24, and was patterned after the definition of slaughterer used in Meat Control Order No. 1. Experience shows that inclusion of the custom slaughter clause interferes with the intended and desired operation of the definitions of "wholesaler" and "intermediate distributor," without making compensating contributions to the general controls embodied in the regulation. It consequently has been decided to remove the clause.

9: The definition of "ready-to-eat" is amended by specifying how each particular ready-to-eat wholesale pork cut must be identified. Considerable difficulty has been encountered in obtaining compliance with the rather general identifying requirements heretofore made, and as a result it was decided to provide individual, workable specifications stating how each ready to eat wholesale pork cut must be identified.

10: The amendment amends the definition of "process" to include the processing of meats other than pork. This change is made to clarify the provision in the definition of "wholesaler" which limits such sellers to those who process "no more than 25 per cent of the total meat purchased." Under the new definition of process it is clear that a wholesaler is limited in his processing of all meats, and not just in the percentage of pork he may process.

11: The definition of "dried side, packer cured" is clarified to require care to be taken in the removal of the backbone so that scoring or leaving any part of the loin muscle on the backbone will be avoided. This provision is expected to aid in preventing circumvention of the pricing provisions by allowing parts of the loin muscle to remain on the backbone for later removal and sale at a higher price as extra lean pork trimmings.

Square Cut When Green

12: The definition of "dried bacon side" is amended to require such sides to be trimmed square cut and seedless when green. Formerly the definition was not clear on this point. The definition of "aged, dry cured bacon" similarly is amended to indicate that the "square cut and seedless" requirement automatically incorporated in the specifications by the reference to "bellies, fancy trimmed with brisket off" refers to the manner in which the product must be trimmed when green.

13: The definition of "aged, dry cured shoulders" is amended to require that the foot must be cut off at or above the lower knee joint rather than the upper knee joint as formerly required by implication as a result of the reference to the definition of "regular shoulder."

14: The definition of "aged, dry cured hams" is amended to make mandatory the requirement that such hams are

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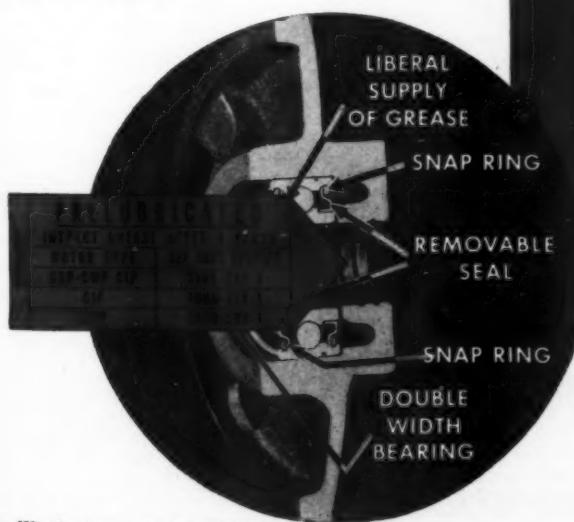
Induction motors—always an easy responsibility for maintenance crews—are now simpler than ever. Now, in sizes up to 15 hp, Westinghouse squirrel-cage motors need no lubrication for 5 years at least and maintenance is practically negligible.

All Westinghouse squirrel-cage ball bearing motors (CSP and CS) up to 15 hp, frames 203 to 326, are prelubricated at the factory and sealed so they need not even be inspected for lubrication until after 5 years of 24-hour-a-day operation. In operations using many motors, this saves a large amount of time for maintenance crews and brings other advantages, as well:

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J-21329



Another Westinghouse motor "First"—the lubrication label that says, "Don't lubricate for 5 years or more."

1, 1945

The National Provisioner—December 1, 1945

Page 37



Westinghouse
PLANTS IN 25 CITIES . . . OFFICES EVERYWHERE



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Post War Transportation



of perishables, calls for Dole Hold-Over Truck Plates to insure perfect condition on delivery. A Dole equipped truck is a cooler on wheels.

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TO SELL YOUR BUSINESS FOR CASH MAY BE A WISE MOVE . . . NOW!

YOU may be relieved of much worry and unnecessary expense. YOUR company (its personnel intact, as a rule) will gain the benefit of added capital, plus the expert management of an experienced, reputable operating organization.

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to be cut from the side at a point not to exceed 3" beyond the end of the saucer (slip) bone.

15: The definitions of "packer style" and "shipper style" are amended to permit dressed hogs to be either skinned or scalded. No difference in price is made for these two methods of preparing dressed hogs.

16: The reference in Item 2 of Schedule I (a) to "Virginia cured" is changed for products cured in this manner to "aged, dry cured." The amendment states that the green product from which aged, dry cured hams are made are "hams—skin-on, long cut, bone-in."

Allowances on Bacon

17: Item 21 of Schedule I (a) is amended, Schedule II (e) is deleted, and subparagraph (6) of Schedule III (f) is added, in coordinated changes designed to clarify the wrapping and packaging allowances applicable to sliced bacon. Confusion eliminated by removing all allowances for such wrapping and/or packaging from the base prices, by deleting the heretofore required deductions, and by establishing specific additions to be charged for using such wrapping, and/or packaging, and authorizing the charging for shipping containers in addition thereto.

18: Prices for cooked and for baked "aged, dry cured hams" are added to the regulation with the expectation that retail prices will subsequently be issued. The amendment establishes dollar-and-cents prices for these two products other than at retail, thereby providing a basis upon which retail prices can be computed. The prices are at levels generally in line with the average of industry freeze prices for these commodities.

19: The price for smoked neck bones is reduced \$1.00 per cwt. The former price was out of line with the prices for fresh, frozen and cured neck bones, and, as a consequence, greater than normal amounts of neckbones were smoked, thereby disrupting the normal distribution of fresh or frozen neckbones. The reduction made reduces the price advantage heretofore enjoyed and is expected to aid in restoring normal production and distribution of fresh, frozen, cured and smoked neckbones.

20: The amendment also reduces the base price of "gelatin skins" 75¢ and removes the requirement which made the deduction of \$1 per cwt. mandatory on all sales of such skins. The removal of the mandatory \$1 discount is offset by the combined effect of the 75¢ price reduction and the applicability of the general 25¢ per cwt. required reduction on sales of 500 lbs. or more, which now is invoked automatically on sales of such skins.

21: The special price for tenderloins packed in 5-lb. packages is deleted, and the general allowances for packing in shipping containers for domestic shipment are amended to provide an allowance for packing tenderloins and tenderloin tips in 5- to 15-lb. containers.

22: The required deduction for slightly miscut or skin cut fresh or frozen

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wholesale pork cuts is expanded to apply to all wholesale pork cuts. In effecting this change, the provisions covering the applicability of the deduction for substandard products also are revised so as to be consistent.

23: The amendment also revises the provisions of Schedule III (d) (1) to prohibit local delivery from being charged on overweight peddler truck sales. Amendment 25 added provisions enabling overweight peddler truck sales to be made, and the selling additions applicable thereon were stated in Schedule III (d) (3). It was not intended that the local delivery provisions of Schedule III (d) (1) should apply to such sales.

24: The amendment increases the weight limitations on limited weight peddler truck sales from 50 lbs. to 100 lbs. of pork and from 150 lbs. to 250 lbs. of meat which may be delivered to any buyer's store door in any one day. This change is made in order that the weight limitations respecting pork may be coordinated with the increased weight limitations on peddler truck sales of beef and veal added to RMPR No. 169 by Amendment 54.

25: Amendment 24 revised the additions applicable on peddler truck sales, and in effecting that revision failed to provide wholesalers and intermediate distributors making such sales with total markups in the same amounts that they had been permitted to charge theretofore. The current amendment corrects the oversight by providing specific markups of peddler truck sales made by company peddlers who also are wholesalers.

26: In authorizing specific markups for these particular types of peddlers, the old total of the combined peddler and wholesaler markups \$2 per cwt. is established for limited weight sales, and new markups of 75c per cwt. for wholesalers, and 50 cents per cwt. for intermediate distributors are provided on overweight sales. Local delivery charges cannot be taken on such sales.

27: The additions provided for sales to purveyors of meals are amended to make them inoperative when such sales are negotiated by a broker.

28: The amendment also deletes the custom boning provisions of Schedule VI.

Condensers in Rendering

(Continued from page 21.)

because less vacuum is used on the finish of the drying cycle than on the cookers.

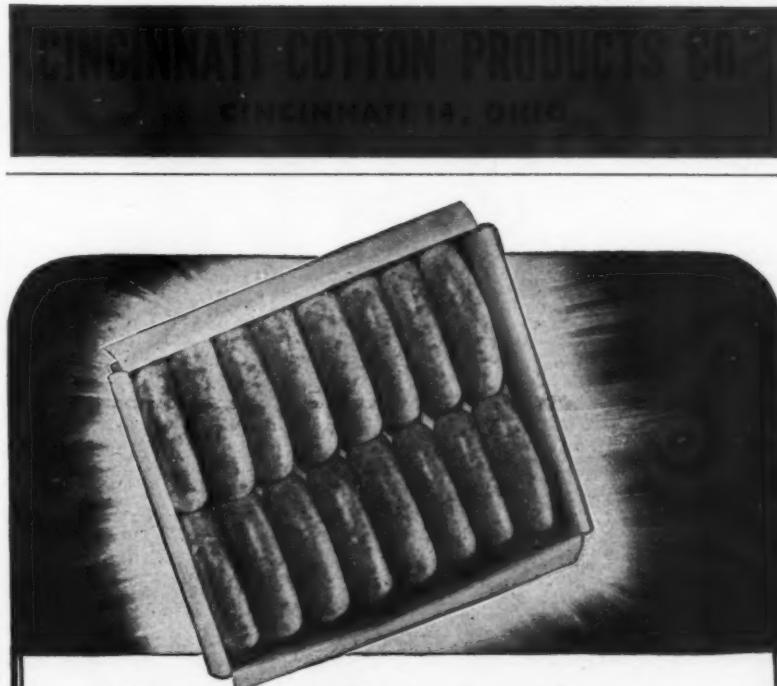
The experience of this operator would indicate that any plant running four cookers or less could install one barometric condenser on top of his plant and have a master vacuum system which would produce sufficient vacuum for all needs, do a thorough job of condensing the steam, and by discharging the air and non-condensable vapors high above the plant, and the condensate to the sewer, afford a sound method of lessening cooking time and controlling odors.

SERVICE



Our devotion to the interests of our packer customers during the war won many friends for us. The type of service and dependability upon which our business was built and which we have followed during the war period will be our assured objective during peacetime. We invite your orders.

VICTORY BEEF SHROUDS STOCKINETTE MEAT BAGS LARD PRESS CLOTHS • TRUCK COVERS



*Naturally, fine sausage
looks its quality in*



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The RAPID — THOROUGH chilling of
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A high rate of air change is imperative for the rapid removal of the animal heat. Even, draftless distribution of the chilled air is necessary for the equalized chilling of each carcass. Drafts result in dead air spots — uneven and incomplete chilling—excessive dehydration in spouts.

The ANEMOSTAT will distribute air of any desired velocity draftlessly and evenly — thus effecting the even, thorough, rapid chilling of each carcass.

ANEMOSTATS in your chill-room, therefore, insure maximum results in a minimum of time.

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ANEMOSTAT air-diffusion
delivers efficient refrigeration in this chill-room
despite low ceiling ducts
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Many discharged war veterans received valuable technical and specialized training. Always consider veterans when you employ. They did their share — now let's all do ours!

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NO REFRIGERATION SYSTEM IS BETTER THAN ITS AIR DISTRIBUTION

CHICAGO LIVESTOCK MEN CHARGED WITH VIOLATING HOG CEILING REGULATION

The Chicago area office of OPA this week brought suit in federal district court against seven livestock traders for alleged violation of price ceilings and the agency may file suit against several dozen more traders in the next few weeks. Damages totaling nearly \$80,000 are being asked by OPA which charges that the traders billed sows as top grade hogs during the period of short runs.

OPA attorneys said that the traders included a number of sows in each shipment of hogs and billed them all at the grade ceiling.

In another suit in federal court at Chicago, OPA charged the Jourdan Packing Co. with adding transportation fees to the ceiling price for delivered hogs. OPA is seeking damages of \$9,946.

50-YEAR OLD BRANDS

Additional names are being added to the Brand Names Research Foundation's list of brands which have been on the market 50 years or more. In a letter published in the November 19 issue of *Advertising Age*, George A. Morrell, vice president and treasurer of John Morrell & Co., Ottumwa, Ia., states that his organization, the oldest meat packing firm now doing business in the United States, has two brands which have been in existence more than 50 years—Three Pig brand for hams, bacon and lard, dating back 68 years, and Pride brand for hams and bacon, dating back 67 years. Already included in the Foundation's list are brands of Armour and Company, Chicago, and Kingan & Co., Indianapolis.

22% GAIN IN LOCKERS

An increase of 1,182 frozen food locker plants between July 1944 and July 1945 is reported by the U. S. Department of Agriculture. The 1945 count is 6,464 plants in active operation, and it is probable that some plants have not been reported. The distribution by states ranges from two in West Virginia to 600 in Iowa. Minnesota is second with 477 and Wisconsin third with 473.

PROTEIN MEAL RESTRICTION

Washington reports indicate that Department of Agriculture officials are deferring the issuance of a limitation order on protein meal because of opposition to such a measure. The department will study the effect of the removal of meat rationing on demand for protein meal for feeding. The department will not issue an order unless it is an absolute necessity.

DIRECTORY CHANGES ANNOUNCED BY THE MID

The following Meat Inspection Directory changes have been issued by the Production and Marketing Administration, Meat Inspection Division.

Meat Inspection Granted: Kingan & Co., 36th and L sts., South Omaha Station, Omaha, Nebr. Whitson Food Products Co., 1207 Oakland ave., Denton, Tex.

Meat Inspection Withdrawn: Kern Valley Packing Co., R.F.D. No. 2, box 90, Bakersfield, Calif. Merchants Packing Co., Inc., corner 18th st. and Somerton ave., mail P. O. box 75, Somerton, Ariz. Fresno Meat Packing Co., Fig and North aves., mail Route 7, box 26, Fresno, Calif. Golden West Meat Co., 6541 Bay st., Emeryville, Calif. Nalley's, Inc., 409 Puyallup ave., Tacoma, Wash. The Illinois Canning Co., Hooperston, Ill. Sandpoint Packing Co., GN Spur, mail P. O. box 150, Sandpoint, Idaho. Magic Foods Co., Inc., 617 East 25th st., Tacoma, Wash. The Kroger Grocery & Baking Co., 36th and L sts., South Omaha Station, Omaha, Nebr. Johnson Veal & Lamb Co., Inc., 319 Johnson ave., Brooklyn 6, N. Y. Brander Meat Co., 915 N. Columbia blvd., Portland, Oreg. Thompson Beef Co., 5437 12th st., Detroit 8, Mich. Hervitz Packing Co., 1146 S. Cameron st., Harrisburg, Pa. C. E. Richards & Sons, Washington st., Muscatine, Iowa. Marietta Packing Co., 2000 S. 7th ave., Phoenix, Ariz. Associated Packing Co., West Southern ave., mail P. O. box 190, Phoenix, Ariz. Henry Meyer's Sons, Inc., 2855 Sidney ave., Cincinnati, Ohio. Zell Packing Co., 624 Winchester st., Roseburg, Oreg. Fineburg Packing Co., 2875 Starling Place, Memphis, Tenn. Schaake Packing Co., P. O. box 627, Ellensburg, Wash. Joe Doctorman & Son Packing Co., 3400 S. 9th West st., Salt Lake City, Utah. Columbia Gorge Packing Co., P. O. box 819, The Dalles, Oreg. William Taafe & Co., Inc., 1536 Evans ave., San Francisco 24, Calif. Ralph Packing Co., Inc., Clark st. and Burnet ave., East Syracuse, N. Y. Town and Country Packing Co., 980 Rappe st., Union Stock Yards, Dayton, Ohio. Denholm Packing Co., 6670 Transit Way, Pittsburgh 6, Pa. The Southern Beef Co., 212 Eutaw st., Baltimore, Md. Chicago Dressed Beef Co., 441 West 13th st., New York, N. Y. Pacific Meat Packing Co., 731 Octavia st., San Francisco, Calif. Tom Calvin, Inc., 437 West 13th st., New York 14, N. Y. Stroh & Co., 128 Sheriff st., New York, N. Y. C. Rice Packing Co., Patton st. and Eastern ave., Covington, Ky. Staten Island Packing Co., 55 Canal st., Stapleton, Staten Island, N. Y. M & M Boneless Meat Co., 500 East Third st.,

Kansas City, Mo. Meat Supply Co., 4721 University Way, Seattle, Wash. Central City Provision Co., 107 West st., Syracuse, N. Y. Lowenstein & Son, Inc., 250 9th ave., New York, N. Y. Ganter Provision Co., 1314 Spring Garden ave., Pittsburgh, Pa. The Federal Packing Co., Inc., 78 Fair st., New Haven, Conn. Southern Hotel Supply Co., 416 Morse st., N. E., Washington, D. C. Spiegel Foods Co., Salinas, Calif.

Change in Name of Official Establishment: Hygrade Food Products Corporation, 55 Blackstone st., Boston 13, Mass., and Batchelder & Snyder, Inc., Dunlevy-Franklin Corp., A Fink & Sons Co., Inc., Parker Webb Co., Klinck Packing Co., F. Schenk & Sons Co., Inc., Carmel Kosher Provision Co., Inc., Dold Packing Corporation, and Sullivan Packing Co., Inc., instead of Batchelder & Snyder, Inc. Morris Packing Co., Inc. 3rd and Choctaw sts., Leavenworth, Kans., instead of Leavenworth Packing Co., Inc. Bronx Meat Co., 3840 Emerald ave., Chicago 9, Ill., instead of H & M Packing Co. Supreme Meat Products, 4017 south Central ave., Los Angeles 11, Calif., instead of Kramer's Supreme Meat Products. William J. Kaufman, 235 Buffalo Road, Rochester, N. Y., instead of William J. Kaufman & Co. C. Lehman Packing Co., Inc., 319-333 Johnson ave., Brooklyn 6, N. Y., and White Abattoirs, Inc., Johnson Veal & Lamb Co., Inc., and Clayton Packing Co., Inc. instead of C. Lehman Packing Co., Division of Greater New York Packing Co., Inc., and Adolf Gobel, Inc. Penn Abattoir Co., P. O. box 121, Royalton, Dauphin Co., Pa., instead of Penn State Abattoir Co. Globe Packing Co., 11200 Keween st., San Fernando, Calif., instead of Roberts Public Markets, Inc. Mickelberry Packing Co., Paris, Ill., and Mickelberry's Food Products Co., instead of Mickelberry's Food Products Co., and Titzel & Lloyd, Racine Meat Co., 620 Stannard st., Racine, Wis., instead of Tan-Hood Meat Co. Corbari Meat & Livestock Co., E. Grant Line Road, mail P. O. box 269, Tracy, Calif., instead of Likens Meat Co. Saul Graff, 309-317 Johnson ave., Brooklyn 6, N. Y., instead of Emanuel Strauss & Sons. Regal Packing Co., Inc. 66 Stockton st., Newark, N. J., instead of Lehigh Packing Corp. Cappellino Abattoir, 108 W. Main st., Gouverneur, N. Y., instead of Gouverneur Packing Co. U. S. Packing Co., Inc., 2nd and Meyers ave., Kansas City, Kans., instead of Bronx Meat Co.

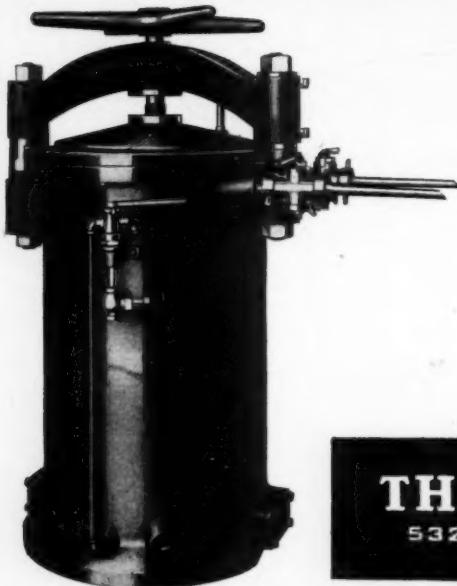
Change in Name and Number of Official Establishment: 470 Harry Rosenthal's Packing House Market, 2205 North Lamar st., Dallas 2, Tex., instead of No. 3083, Rosenthal & Co.

national professional basketball league teams, it was announced by the coach-manager and the business manager. If the team enjoys a winning season, it may become affiliated with the national professional loop in 1946-47, officials of the company indicated.



ANCO SAUSAGE STUFFERS

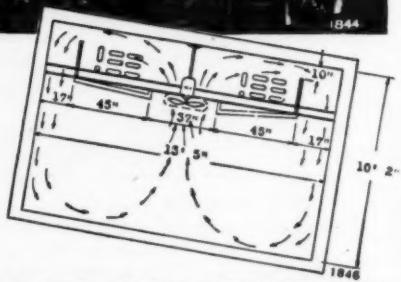
BUILT FOR TIME-SAVING AND TROUBLE FREE PERFORMANCE



Every possible feature of Safety, Sanitation and Easy Operation is incorporated in ANCO's improved line of 4 sizes of Sausage Stuffers. The safety rings, pistons and cylinders are made of Nickle-iron, polished to a glass-like finish. Unique pistons exert even pressure on rubber gaskets against smooth cylinder walls. Pistons and covers are quick operating type. Non-corrosive metal stuffing cocks and tubes are easily disassembled for cleansing.

Write for ANCO Sausage Equipment Catalog No. 64.

THE ALLBRIGHT-NELL CO.
5323 S. WESTERN BLVD., CHICAGO 9, ILLINOIS



Cross section view of refrigerator with RECO Refrigerator Fan installed showing the movement of the air upwards, along the ceiling, down the walls and up the center again, giving complete and gentle air circulation throughout the room.

DISSIPATES ODORS IN COOLERS AND PROCESSING ROOMS

Sausage makers and packers who are fussy about their product can prevent cross transference of flavors by installing a RECO Refrigerator Fan. This provides a continuous supply of gentle moving air and all odors, as well as steam and fog, are dissipated like magic.

The RECO also keeps walls and ceilings dry, providing sanitary conditions in the refrigerator. It prevents dehydration of product by increasing the percentage of relative humidity in the room.

THE *RECO* OPERATING PRINCIPLE

The chart at the left indicates the direction of moving air produced by the RECO. The air constantly circulates in and around all stored products even though closely packed and continually "scrubs" the refrigerating coils, preventing the formation of frost and ice. The user of a RECO does not have the expense and annoyance of frequent defrosting of coils. Further, the RECO soon pays for itself by reducing operating cost.

REYNOLDS
ELECTRIC COMPANY

Mfrs. RECO Fly Chaser Fans, Food Mixers, Meat Choppers, Vegetable Peeler, Etc.

2689 W. Congress St.

Chicago 12, Ill.

Write for data sheet, airflow charts, prices, etc.

PROVISIONS AND LARD

Weekly Review

HOLIDAY DROPS MEAT PRODUCTION BELOW SAME WEEK LAST YEAR

Meat production was reduced about 10,000,000 lbs. last week, chiefly because of the Thanksgiving holiday. The USDA Meat Board estimated the output of federally inspected meat for the week of November 24 at 321,000,000 lbs. This compares with 331,000,000 lbs. for the preceding week and 306,000,000 lbs. for the corresponding week a year ago. Production of beef, veal and lamb was down but the slaughtering of hogs showed a further moderate gain.

Hog slaughter was estimated at 1,011,000 head, an increase of 42,000 over last week but 86,000 less than a year ago. The estimated production of pork was 152,000,000 lbs., up 4,000,000 lbs. from a week ago, but the same as the output in the comparable week last year.

Slaughter of cattle under federal inspection was estimated at 285,000 head, down 23,000 from a week earlier, but 19,000 more than a year ago. Beef production was calculated at 134,000,000 lbs. compared with 143,000,000 lbs. for the preceding week and 116,000,000 lbs. a year ago.

Inspected calf slaughter was estimated at 151,000 head. This was a de-

crease of 30,000 under the preceding week and 24,000 less than in the corresponding week last year. The output of veal was 19,000,000 lbs. compared with 24,000,000 lbs. a week earlier and 22,000,000 lbs. in the corresponding week of 1944.

Last week's slaughter of sheep and lambs under federal inspection was estimated at 369,000 head. This compares with 375,000 for the preceding week and 400,000 in the same week last year. Inspected lamb and mutton production was estimated at 16,000,000 lbs. for each of the three weeks under comparison.

federal legislation bodies and for discontinuance of the subsidy system.

The grange recommended that farmers be allowed "an equitable share of the national income" through modernized parity and fair market prices rather than through government subsidies. They asked for use of the two-price system for exports, and international commodity agreements to assure farmers a fair portion of world markets at stable prices.

Creation of a surplus commodity commission by Congress to be provided with a "stock of remedies" for emergency actions in meeting the occasional surpluses inevitable in an economy of balanced abundance also was urged.

10-Point Program Set Up by National Grange

The National Grange at its annual session held in Kansas City this week adopted a 10-point postwar farm program. The program, designed to bring relief to farmers in the Middle West, is based on the theory that a sound farm program is essential to the stability and prosperity of American agriculture and the nation as a whole.

Basic principles of the 10-point program include recommendations for the conservation of natural resources, for agricultural legislation by state and

MARGARINE PRODUCTION

Margarine produced in September 1945, according to U. S. Treasury Department:

	Sept., 1945 lbs.	Sept., 1944 lbs.
Production of uncolored margarine	33,765,590	48,821,000
Production of colored margarine	10,866,845	2,262,028
Total	44,632,365	51,083,058
Uncolored margarine withdrawn tax paid	33,781,790	47,400,231
Colored margarine withdrawn tax paid	774,270	1,364,000
Total	\$4,556,000	48,773,231

MINUS MARGIN SOMEWHAT SMALLER THAN DURING LATTER PART OF OCTOBER

Hog cut-out results for the first four days of this week show some improvement when compared with those for the last period for which the test was worked—October 27. Test results show the effect of this week's decline in hog prices as well as the seasonal improvement in yields. However, it is probable that the credit for offal

shown in the *Provisioner* is somewhat higher than many operators are able to achieve because of the shortage of labor. Packers should remember that this test is worked out for illustrative purposes only. Each firm should figure its own test, using actual costs, credits, expenses, yields and realizable selling prices.

DRY SAUSAGE

Cervelat, dry, in hog bungs.....	58
Thuringer.....	31
Farmer.....	41
Holstein.....	41
R. C. Salami, semi-dry.....	54
R. C. Salami, semi-dry.....	52
Genoa style Salami.....	63
Pepperoni.....	50%
Mortadella, semi-dry.....	28
Cappicola (cooked).....	43%
Prescuitto.....	87%

DOMESTIC SAUSAGE

(Quotations cover Type 2, except where otherwise noted.)	
Pork sausage, hog casings Type 1.....	29%
Pork sausage, bulk Type 1.....	26%
Frankfurts, in sheep casings.....	28%
Frankfurts, in hog casings.....	25%
Bologna, natural casings.....	25%
Bologna, artificial casings.....	25%
Live sans., fr., beer casings.....	21%
Live sans., fr., hog casings.....	24%
Salad liver sans., hog bungs.....	24%
Beef sans., hog bungs.....	20
Beef, Eng., natural casings.....	38%
Minced lunch, natural casings.....	25%
Tongue and blood.....	29
Blood sausage.....	24
Sausage.....	20
Polish sausage.....	28%

*Prices based on zone 5, plus \$1.50 per cwt. for sales to retailers and purveyors of meats where no loc. del. is made. Prices include boxing or packaging costs.

CURING MATERIALS

	Cwt.
Nitrate of soda (Chgo. w/hse)	
in 425-lb. bbls., del.	8.75
Saltpeter, n. ton, f.o.b. N. Y.:	
Dbl. refined gran.....	8.60
Small crystals.....	12.00
Medium crystals.....	13.00
Large crystals.....	14.00
Pure rfd. gran., nitrate of soda.....	4.00
Pure rfd. refined nitrate of soda.....	4.00
Salt, in min. basis, 90,000 lbs., only, f.o.b. Chgo., per ton:	
Granulated, kiln dried.....	9.70
Medium, kiln dried.....	12.70
Rock, bulk, 40 ton cars.....	8.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans.....	4.60
Standard gran., f.o.b. refiners (2%).....	5.50
Packer's curing sugar, 250 lb. bags, f.o.b. Reserve, La., basis 2%.....	5.15
Dextrose, in car lots, per cwt., (cotton) in paper bags.....	4.80
	4.75

SPICES

(Basis Chgo., orig. bbls. bags, bales.)	Whole	Ground
Allspice, price.....	26	20%
Beeswax.....	27	30%
Chili powder.....	41	
Cloves, Zanzibar.....	40	46
Ginger, Jam., unbl.....	28	31
Zanzibar.....	23	27
Myrc, for Banda.....	1.05	1.19
Eric, Indies.....	95	1.00
E. & W. I. Blend.....	90	
Mustard flour, fcy.....	34	
No. 1.....	22	
West India Nutmeg.....	53	
Paprika, Spanish.....	55	
Pepper, Cayenne.....	37	
Red No. 1.....	44	
Black Malabar.....	131/2	
Black Lampong.....	12	131/2
	151/2	

SAUSAGE CASINGS

(F. O. B. Chicago)
(Prices quoted to manufacturers of sausage.)

Beef casings:

Domestic rounds, 1% to 1 1/2 in., 180 pack.....	20
Domestic rounds, over 1 1/2 in., 140 pack.....	35
Export rounds, wide, over 1 1/2 in.....	45
Export rounds, medium, 1% to 1 1/2 in.....	33
Export rounds, narrow, 1% in. under.....	34
No. 2 weanands.....	6
No. 2 bungs.....	4
No. 1 bungs.....	18
No. 2 bungs.....	10
Middle sewing, 1 1/2 in.....	65
Middles, select, wide, 2 1/4 in.....	65
Middles, select, extra, 2 1/4 in.....	1.00
Middles, select, extra, 2 1/2 in. & up.....	1.25
Dried or salted bladders, per piece:	
12-15 in. wide, flat.....	7 1/2 @ 9
10-12 in. wide, flat.....	4 @ 6 1/2
8-10 in. wide, flat.....	2 1/2 @ 3 1/2
6-8 in. wide, flat.....	2 @ 2 1/2

Hog casings:

Extra narrow, 29 mm. & dn.....	2.40
Narrow medium, 29 @ 32 mm.....	2.40
Medium, 32 @ 35 mm.....	2.10
Medium, 35 @ 38 mm.....	1.80 @ 1.90
Wide, 38 @ 43 mm.....	1.55 @ 1.65
Extra wide, 43 mm.....	1.45 @ 1.60
Export bungs.....	22
Large prime bungs.....	18
Medium prime bungs.....	11
Small prime bungs.....	8 @ 10
Middles, per set.....	21 @ 24

SEEDS AND HERBS

	Whole	Ground
Caraway seed.....	95	97
*Cumin seed.....	42	48
Mustard sd., fcy. yel.	25	..
American.....	22 1/2	
Marjoram, Chilean.....	25	30
Oregano.....	13	16

*Nominal.

OLEOMARGARINE

White domestic, vegetable.....	19
White animal fat.....	16 1/2
Water churned pastry.....	18 1/2
Milk churned pastry.....	18 1/2
Vegetable type.....	Unquoted

VEGETABLE OILS

White, deodorized, summer oil, in tank cars, del'd Chicago.....	14.63
Yellow, deodorized, salad or winterized oil, in tank cars, del'd. Chicago.....	15.03
Raw soap stocks:	
Cents per lb. del'd. in tank cars.	
Cottonseed foots, basis 50% T.F.A.	
Midwest and West Coast.....	3 1/2
East.....	3 1/2
Corn foots, basis 50% T.F.A.	
Midwest.....	3 1/2
East.....	3 1/2
Soybean foots, basis 50% T.F.A.	
Midwest and West Coast.....	3 1/2
East.....	3 1/2
Soybean oils, in tanks, f.o.b. mills, Midwest.....	11 1/2
Corn oil, in tanks, f.o.b. mills.....	12 1/2
Manufacturer to jobber prices, f.o.b.	

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MARKET PRICES New York

DRESSED BEEF CARCASSES

City Dressed

Steer, heifer, choice.....	22
Steer, heifer, good.....	21
Steer, heifer, commercial.....	19
Steer, heifer, utility.....	17
Cow, commercial.....	19

The above quotations do not include charges for Koshering but do include 50c per cwt. for delivery.

KOSHER BEEF CUTS

Steer, hfr., tri., choice.....	21 1/2
Steer, hfr., tri., good.....	20 1/2
Steer, hfr., tri., commercial.....	19 1/2
Steer, hfr., tri., utility.....	17 1/2
Steer, hfr., reg. chk., choice.....	24
Steer, hfr., reg. chk., good.....	22 1/2
Steer, hfr., reg. chk., commercial.....	21 1/2
Steer, hfr., reg. chk., utility.....	18 1/2

Above quot. include permitted add. for Zone 9, plus \$1.50 per cwt. for koshering plus 50c per cwt. for loc.

Steer, hfr., rib, choice.....	23 1/2
Steer, hfr., rib, good.....	22 1/2
Steer, hfr., rib, commercial.....	22 1/2
Steer, hfr., rib, utility.....	20
Steer, hfr., loin, choice.....	31
Steer, hfr., loin, good.....	29 1/2
Steer, hfr., loin, commercial.....	28 1/2
Steer, hfr., loin, utility.....	21 1/2

Above prices are for Zone 9, plus 50c per cwt. for del. Additions for kosher cuts, where permitted, are not included in prices.

FRESH PORK CUTS

Western	
Pork loins, fresh, 12 lbs. dn.....	25
Shoulders, regular.....	22
Butts, regular, 3/8 lbs.....	26 1/2
Hams, regular, under 14 lbs.....	23 1/2
Hams, skinned fresh, under 14 lbs.....	23 1/2
Picnics, fresh, bone in.....	25 1/2
Pork trimmings, ex. lean.....	32
Pork trimmings, regular.....	19 1/2
Spareribs, medium.....	15 1/2

City	
Pork loins, fr., 10/12 lbs.....	26 1/2
Shoulders, regular.....	23 1/2
Butts, boneless, C. T.....	32
Hams, regular, under 14 lbs.....	23 1/2
Hams, sknd., under 14 lbs.....	23 1/2
Picnics, bone in.....	23 1/2
Pork trim, ex. lean.....	32
Pork trim, regular.....	19 1/2
Spareribs, medium.....	16 1/2
Boston butts, 3/8 lbs.....	28

COOKED HAMS

Cooked hams, skin on, fatted, 8/down.....	40
Cooked hams, skinless, fatted, 8/down.....	46

BUTCHERS' FAT

Shop fat.....	\$3.25 per cwt
Breast fat.....	4.25 per cwt
Edible suet.....	4.75 per cwt
Inedible suet.....	4.75 per cwt

CHICAGO PROVISION SHIPMENTS

Provision shipments from Chicago for the week ended November 24, 1945, were reported as follows:

	Week Nov. 24	Previous week	Year ago
Cured meats, pounds.....	10,470,000	12,727,000	28,822,000
Fresh meats, pounds.....	34,877,000	48,261,000	58,126,000
Lard, pounds.....	2,957,000	3,800,000	7,307,000

EARLY & MOOR, INC.

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CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE, BASIS
T.O.B. CHICAGO OR CHICAGO
BASIS

THURSDAY, NOV. 29, 1945

REGULAR HAMS

Fresh or Frozen

BELLIES (Square Cut Seedless)

Fresh or Frozen Cured

Under 8	18	19
8-12	17 1/2	18 1/2
12-16	16	17
16-20	15 1/2	16 1/2
20-22	15	16

BOILING HAMS

Fresh or Frozen

D.S. BELLIES

Clear Rib

16-20	15	15
20-25	15	15
25-30	15	15

SKINNED HAMS

Fresh or Frozen

16-20	14 1/2
20-25	14 1/2
25 and up	14 1/2

PICNICS

Fresh or Frozen

16-20	11	11
8-10	11	11
10-12	11	11
12-14	11 1/2	11 1/2
14-16	11 1/2	11 1/2
16-18	11 1/2	11 1/2
18-20	12	12
20-25	12	12

OTHER D.S. MEATS

Regular plates	11 1/2	11 1/2
Clear plates	10 1/2	10 1/2
Jowl butts	10 1/2	10 1/2
Square jowls	11 1/2	12

FUTURE PRICES

MONDAY, NOV. 26, THROUGH
THURSDAY, NOV. 29, 1945

LARD	Open	High	Low	Close
May	13.80b	13.80b	13.70b	13.70b
Sept.	13.40b	13.40b	13.40b	13.40b
Oct.	No bids or offerings			

WEEK'S LARD PRICES

Prices of prime steam lard for the week are reported as follows:

P. S. Lard	P. S. Lard	Raw
Tierces	Loose	Leaf
Nov. 26 ... 13.80b	12.80b	12.75b
Nov. 27 ... 13.80b	12.80b	12.75b
Nov. 28 ... 13.80b	12.80b	12.75b
Nov. 29 ... 13.80b	12.80b	12.75b
Nov. 30 ... 13.80b	12.80b	12.75b

Packers' Wholesale Prices

Refined lard tierces, f.o.b.	
Chicago C. L.	14.55
Kettle rend. tierces, f.o.b.	
Chicago C. L.	15.05
Leaf, kettle rend. tierces, f.o.b. Chicago C. L.	15.05
Neutral tierces, f.o.b.	
Chicago C. L.	15.05
Neutral, tierces, f.o.b.	
Chicago C. L.	15.55
Shortening, tierces, (North) c.a.f.	16.50
Shortening, tierces, (South) c.a.f.	16.25

EASTERN FERTILIZER MARKETS

New York, Nov. 28, 1945

The fertilizer manufacturers are looking for muriate of potash and sulphate of ammonia. A few sales of cracklings were made at the ceiling price the past week and more was wanted. Some fishing was reported off the North Carolina coast with limited quantities of fish meal being produced. There is no change in the South American situation.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports	\$29.20
Blood, dried, 16% per unit	5.53
Ground fish scrap, dried, 11% ammonia, 16% B.P.L. f.o.b. fish factory	4.75 & 10c
Fish meal, foreign, 11 1/2% ammonia, 10% B. P. L. c.i.f. spot	55.00
December shipment	55.00
Fish scrap (acidulated), 7% ammonia, 3% A. P. A., f.o.b. fish factories	4.00 & 50c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports	30.00
in 200-lb. bags	32.40
in 100-lb. bags	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk	4.25 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L., bulk	5.53

Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$42.00
Bone meal, raw, 4 1/2% and 50% in bags, per ton, f.o.b. works	40.00
Superphosphate, bulk, f.o.b. Baltimore, 10% per unit	.65

Dry Rendered Tankage

45/50% protein, unground	\$1.25
--------------------------	--------

SOUTHERN LIVESTOCK KILL

Livestock slaughtered in packing plants and abattoirs during October in Alabama, Florida and Georgia amounted to:

	Oct., 1945	Oct., 1944
Cattle	20,935	18,846
Calves	13,754	11,878
Hogs	6,212	17,086
Sheep	605	109



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BY-PRODUCTS—FATS—OILS

TALLOWS AND GREASES

TALLOWS AND GREASES.—Termination of fats and oils rationing late last week has had no apparent immediate effect in the tallow and grease market, but the trade fully expects some reaction in the near future. Meanwhile, production of grease is greatly increased and more liberal offerings are on the market. The trade is showing no signs of weakness and with broad demand for all grades it is probable that ceiling prices will rule for some time. Smaller users are now getting a larger share of production and at times some of the larger buyers are out of the market because of filled orders. Tallow output has probably reached a peak level and will be reduced for the balance of the year. But here, too, production will hold high and may gain sharply after the first of the year when heavy selling of cattle is expected as cattle feeders market stock before the end of the subsidy payments.

There was a larger volume of trading reported on both tallows and greases this week compared with the movement of a week earlier. Sales of fancy tallow were reported at 8½c; choice, 8¾c; special, 8½c; No. 1 at 8¾c, and lower grades all at maximum levels. Grease sales included choice white at 8¾c; A-white, 8¾c; B-white, 8¾c; yellow, 8¾c, and other grades at ceiling levels.

NEATSFOOT OIL.—Only light offerings prevent a markdown in prices of neatsfoot oil for bids are lower.

STEARINE.—There is no change in this market with lack of offerings holding the market on a nominal basis.

OLEO OIL.—Firm bids are being made for oleo oil, but offerings are lacking and the market is quiet.

GREASE OIL.—Grease oils are well sold up and firm at present quotations. No. 1 oil is quoted at 14c; prime burning, 15½c, and acidless tallow oil, 13¾c.

VEGETABLE OILS

Once again conditions in the vegetable oils markets are unchanged. Demand continues to be very broad but offerings of all oils are light and prices remain quoted at the full ceiling. Deliveries of soybeans to market have dropped off sharply and some mills are again rather quiet. More corn is arriving at markets and increased offerings of corn oil are expected next month. The end of the rationing period on fats and oils has not changed the position of the market greatly and demand is expected to be above supplies for some time to come. All quotations remain flat at ceiling levels.

SOYBEAN OIL.—A little selling is reported for immediate or 30-day delivery, but most buyers in the market prefer to buy for the early part of next year. However, bean offerings are down sharply and operations at some mills are greatly reduced.

OLIVE OIL.—Both domestic and imported olive oil remain nominally unchanged. Importers do not look for Italian oil coming to the United States for some time, and the view is more pessimistic since it is indicated that the Department of Agriculture would be reluctant to permit the export of seed oils in excess of quantities already allocated.

PEANUT OIL.—A moderate to light volume of oil is now moving to users, but demand is still far greater than offerings. The few sales completed are for immediate or near-by delivery.

CORN OIL.—With more corn being marketed, a little more oil is being offered on the market, but the supply is still very small. Full ceiling prices are quoted.

COTTONSEED OIL.—Firm bids in the cottonseed oils futures market fails to attract any selling and the trade is very quiet.

BY-PRODUCTS MARKETS

Blood

	Unit	Ammonia
Unground, loose		\$5.20

Digester Feed Tankage Materials

	Unit	Ammonia
Unground, per unit ammonia		\$5.20
Liquid stick, tank cars		2.00

Packinghouse Feeds

	Carbs per ton	Ammonia
65% digester tankage, bulk		\$76.20
60% digester tankage, bulk		71.00
55% digester tankage, bulk		65.00
50% digester tankage, bulk		60.20
45% digester tankage, bulk		54.80
50% meat bone meal scraps, bulk		70.00
Blood-meal		59.40*
Special steam bone-meal		50.00@55.00

*Based on 15 units of ammonia.

Bone Meal (Fertilizer Grades)

	Per ton	Ammonia
Steam, ground, 3 & 50		\$3.00@30.00
Steam, ground, 2 & 26		35.00@35.00

Fertilizer Materials

	Per ton	Ammonia
High grade tankage, ground		
10@11% ammonia	\$ 3.85@ 4.00	
Bone tankage, unground, per ton	\$0.00@31.00	
Hoof meal	4.25@ 4.50	

Dry Rendered Tankage

	Per ton	Ammonia
Hard pressed and expeller unground		
•55% protein or less	\$1.25	
•55 to 75% protein	1.25	

Gelatine and Glue Stocks

	Per ton	Ammonia
Calf trimmings (limed)	\$1.00	
Hide trimmings (green salted)	8	
Sinews and pizzles (green, salted)	8	
Cattle jaws, skulls and knuckles	\$10.00	
Pig skin scraps and trim, per lb	75.00	

*Denotes ceiling price, f.o.b. shipping point.

Bones and Hoofs

	Per ton	Ammonia
Round shins, heavy	\$70.00@90.00	
light	70.00	
Flat shins, heavy	65.00@70.00	
light	65.00	
Blades, buttocks, shoulders & thighs	62.50@65.00	
Hoofs, white, house run, assorted	40.00@45.00	
Junk bones	nominal	

*Delivered Chicago.

Animal Hair

	Per ton	Ammonia
Winter coil dried, per ton	\$ 60.00	
Summer coil dried, per ton	35.00@37.50	
Winter processed, black, lb	8	
Winter processed, gray, lb	8	
Cattle switches	4 @ 6.75	

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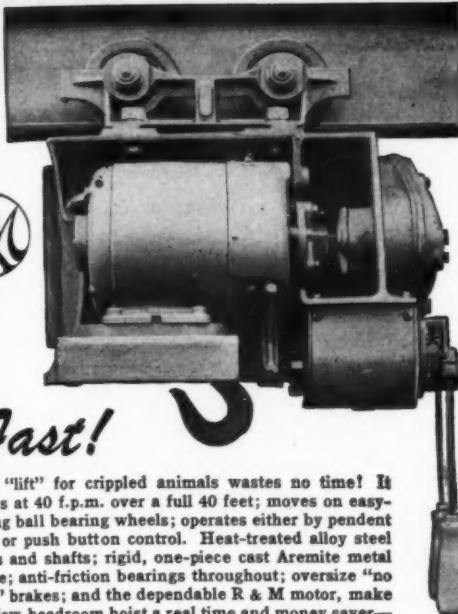
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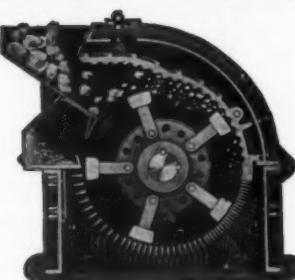
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HIDES AND SKINS

Three packers move bulk of November hides at ceiling—Acute shortage of packer heavy steers—Small packer market very active and better productions sold up—Calfskins in short supply.

Chicago

PACKER HIDES.—The new buying permits were valid for trading at the opening of the week, and will run for two weeks. However, activity during the first couple days of the week was confined to the small packer market. At mid-week, three of the local packers started trading in November hides and at present have cleared the bulk of their November production, although there will be some odds and ends to move next week. Packer bulls have not yet moved but a good inquiry is reported at the ceiling.

There has been an acute shortage of packer heavy native and branded steers. Heavy cows were in fair supply, also branded cows. All descriptions moved at the quoted ceiling prices, and there is complaint in all directions regarding the inability to fill permits entirely in the packer market.

This is a short month, and the cattle kill is off sharply during the past two weeks because of the two holidays, but the total inspected slaughter for the month is expected to be fairly close to the October total.

Inspected cattle slaughter at 32 centers for week ended November 24 totaled 215,722 head, as against 232,718 for the previous week, but was well over the 207,298 reported for the corresponding week a year ago. Inspected calf slaughter was also down sharply last week, with 109,945 head reported, as compared with 131,849 for the previous week, and 131,643 for the same week last year.

OUTSIDE SMALL PACKER.—The outside small packer market was active as soon as the permits were valid for trading, in anticipation of the shortage of packer hides. There has been an active movement of small packer stock at the full ceiling of 15c flat, trimmed, for all-weight native steers and cows and 14c for brands; bulls in small lots are moving at the ceiling to 1c down, where the tanner buyer is unable to use them and has to sort and re-sell bulls. Traders report the small packer market rather closely sold up on the better known productions.

PACIFIC COAST.—The Pacific Coast market was active around mid-week and some of the larger productions have moved, as well as many smaller lots, at the ceiling of 13½c, flat, for steers and cows.

FOREIGN WET SALTED HIDES.—There was no trading apparent previous week in the South American market, and reported activity so far this week has been light. Around mid-week,

3,000 standard steers sold to the States; 3,000 more standard heavy steers, 1,500 reject heavy steers, and 1,500 Rosa Fe reject light steers went to buyers who act for both Canada and England.

COUNTRY HIDES.—The country hide market is a two-sided affair at present. Some very light average country all-weights, running under 45 lb. avge., have been reported moving to upper leather tanners at the full ceiling of 15c flat, trimmed, or 14c untrimmed, free of renderers, with brands at a cent less. The usual class of offerings, however, around 45@50 lb. avge., appear to be topping at 1c less. Small lots of country bulls are reported topping at 10c, trimmed, where buyer has to re-sell them. Renderer hides are moving slowly, around a cent under the ceiling. There should be quite an increase in country collections next month but there has been steady buying of the heavier weight hides around 1c less than the ceiling for export to Europe, which has helped firm up the country market.

CALFSKINS.—There has been no reported trading as yet in packer calfskins; packers are expected to withhold action until next week. Market is strong at the ceiling of 27c for heavies and 23½c for lights under 9½ lbs., and the bulk of November production will probably move on basis of New York selection. Calfskin production is expected to be down sharply for the month.

The holdings of city collectors this month were said to be very small, with general complaint on the part of buyers. Most collectors have moved what calfskins were available on basis of New York selection; on a per lb. basis, market is strong at the ceiling of 20½c for 8/10 lb. and 23c for 10/15 lb. Country calfskins are in active demand at the maximum of 16c for 10 lb. and down, and 18c for 10/15 lb. City light calf and deacons are wanted at \$1.43, selected.

KIPSKINS.—While kipskins are more plentiful than calf, demand is said to be far in excess of current offerings. Packers are deferring action on November kips until next week, when complete figures for the month are available. Market is strong at the ceiling of 20c for 15-30 lb. natives, and 17½c for brands, and part of trading will be on New York selection.

City kipskins are in active demand and strong at the ceiling of 18c for 15-30 lb. natives and 17c for brands; there has been quiet trading by collectors, partly on basis of New York selection, but offerings reported short. Country kips are salable at 16c, flat, f.o.b. shipping points.

Packer regular slunks are in demand at the maximum of \$1.10, flat, and hairless at 55c, flat.

SHEEPSKINS.—An active demand continues for packer shearlings and trading is restricted by the current seasonal light production. A couple cars

were reported in a range of \$2.10@2.15 for No. 1's, \$1.15@1.20 for No. 2's, and 90@95c for No. 3's; a truck-load of first two grades moved also at top figures; offerings of the two lower grades are scarce. Pickled skins are kept sold up at full individual ceilings by grades; market quotable \$7.75@8.00 per doz. packer production, with complaints from buyers of short offerings. Packer wool pelts have been quoted \$2.90@2.95 per cwt. liveweight basis for westerns and natives together but with Texas and Colorados out, and sales of November pelts credited that basis, with slightly over \$3.00 per cwt. claimed in one instance. Couple mid-west packers are scheduled to sell December pelts late this week, with trade intimations they will move slightly over \$3.00 per cwt. based on better wool yield.

New York

PACKER HIDES.—The New York packers were active around mid-week and have cleared about all of their November hide production at full ceiling prices. Offerings of packer stock were short, according to traders, and not all permits will be filled.

CALFSKINS.—There is a keen demand for all classes of calfskins, while offerings are reported short, especially on the lighter end. The New York collectors sold 3-4's at \$1.15, 4-5's \$1.20, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 kips \$3.95, and 17 lb. up \$4.35. No trading by packers has been reported as yet but market is in a strong position; 3-4's are salable at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 \$4.20, and 17 lb. up \$4.00.

CHICAGO HIDE QUOTATIONS

PACKER HIDES		Week ended	Prev.	Cor. week.
		Nov. 30, '45	week	1944
Hvy. nat. stra.	15½	15½	15½	15½
Hvy. Tex. stra.	14½	14½	14½	14½
Hvy. butt				
brnd'd stra...	14½	14½	14½	14½
Hvy. Col. stra.	14	14	14	14
Ex-light Tex.				
stra.....	15	15	15	15
brnd'd cows...	14½	14½	14½	14½
Hvy. nat. cows.	15½	15½	15½	15½
Lt. nat. cows.	15½	15½	15½	15½
Nat. bulls.....	12	12	12	12
brnd'd bulls...	11	11	11	11
Calfskins.....	23½	23	23½	23½
Kips, nat.	20	20	20	20
Kips, brnd'd...	17½	17½	17½	17½
Slunks, reg.	1.10	1.10	1.10	1.10
Slunks, brns....	55	55	55	55

CITY AND OUTSIDE SMALL PACKERS				
Nat. all-wts...	15	15	15	15
Brnd'd all-wts.	14	14	14	14
Nat. bulls....11	11½	11	11½	11½
Brnd'd bulls...10	10½	10	10½	10½
Calfskins.....20½	23	20½	23	20½
Kips, nat.	18	18	18	18
Slunks, reg.	1.10	1.10	1.10	1.10
Slunks, brns....	55	55	55	55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer kids quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES				
Hvy. stra....14½	15	14½	15	15
Hvy. cows....14½	15	14½	15	15
Bulls.....	15	15	15	15
Extremes....	15	15	15	15
Bulls.....9½	10	9½	10	10
Calfskins....16	18	16	18	18
Kipskins....16	16	16	16	16
Horseshides....	6.50@8.00	6.50@8.00	6.25@7.50	6.25@7.50

All country hides and skins quoted on flat basis.

SHEEPSKINS

Pkr. shearlings...2.10@2.15 2.10@2.15 1.75@2.15

Dry pelts....24 @24% 24 @24% 24@25%

Household Fat Salvage Campaign Will Continue

The American Fat Salvage Committee announced this week that it will step up its campaign, addressed to American women, urging them to continue to conserve, salvage and turn in their used kitchen greases. Meat dealers will continue to pay 4¢ per pound for all used fats turned in and renderers will continue to collect and process fats exactly as they have been doing throughout the war years.

In announcing the end of point rationing, Secretary of Agriculture Anderson, in concurrence with OPA Director Chester Bowles pointed out that although it was impractical to continue rationing of fats and oils alone the Department of Agriculture experts expected a decline in available supplies of both edible and industrial fats. Secretary Anderson said in part:

"For the month of December supplies of fats and oils are expected to be at an annual rate of 50 lbs. per capita compared with an average pre-war consumption of 48 lbs. During the first and second quarters of 1946, per capita civilian supplies of fats and oils are expected to be at the annual rate of about 45 lbs. or nearly 10 per cent below the prewar rate.

These estimates are based on a conservative allowance for exports of fats and oils for essential relief uses in countries which have suffered greatly during the war. Consumption of fats and oils in all those countries has declined sharply and it is very necessary that steps be taken to fill their minimum needs.

"We intend to make every effort to obtain all the vegetable oils possible from the recently liberated far eastern areas and to improve the collection and procurement machinery. We are also on the lookout for supplies which may be available in other parts of the world. Even though rationing is ended, there still remains the need for preventing waste of any fats, and for salvaging all used fats which are needed for the manufacture of soap and for other industries," Secretary Anderson concluded.

WEEK'S CLOSING MARKETS

AGRICULTURAL DEPARTMENT MEETING SET FOR NEXT WEEK

The twenty-third annual agricultural outlook conference will open in Washington on Monday, December 3, 1945, the Department of Agriculture has announced. The meeting will attempt to deal mainly with appraisals of general agricultural conditions at home and abroad. Final crop goals, as recommended by state groups, are usually given the last check and approval at the conference. It is believed that crop goals for 1946 will not be announced by the Secretary of Agriculture until after the meeting.

The gathering brings together various department heads, the bureau of agricultural economics staff and field workers from the AAA and extension groups.

MARGARINE MATERIALS USED

Products used in uncolored margarine manufacture during September, 1945, compared with a year earlier.

	Sept., 1945 lbs.	Sept., 1944 lbs.
Butter flavor	587	243
Citric acid	84	454
Corn oil	583,285	1,284,082
Cottonseed oil	17,283,442	16,234,477
Derivative of glycerine	64,069	55,069
Fatty acids	45	100
Eatenine	8,206	10,266
Lecithin	41,701	42,925
Milk	5,734,113	8,581,427
Monostearine	28,505	39,817
Neutral lard	75,428	648,419
Oleo oil	198,606	652,127
Oleo stearine	109,564	220,209
Oleo stock	16,280	36,941
Peanut oil	733,688	1,851,928
Salt	1,039,243	1,543,518
Soda (benzoate of)	22,389	30,122
Soya bean oil	8,506,004	15,647,792
Soya bean stearine	3,024	...
Tallow	1,800	8,151
Vitamin concentrate	7,041	8,151
Total	34,565,164	49,910,137

CANADIAN SLAUGHTER

	Oct., 1945	Oct., 1944
Cattle	224,173	132,843
Calves	60,236	51,921
Hogs	454,638	609,072
Sheep	253,442	139,557

FRIDAY'S CLOSING Provisions

The sharp bulge in hog marketing has helped ease the tight condition of the provision market. Offerings of numerous pork items are being made, but demand is still far greater than supply and prices are firm at ceiling levels. Lard is also being offered more freely, but here, too, demand is greater than supply.

Cottonseed Oil

December 14.31n; March 14.31n; May 14.10b; July 14.00b; Sept. 13.90b.

LIVESTOCK AT 68 MARKETS

Receipts in October, 1945, local kill, shipments, as reported by the War Food Administration, Office of Production & Marketing Administration.

		CATTLE	Local slaughter	Ship- ments
Oct.	1945	2,825,995	1,170,867	1,620,085
Oct.	1944	2,590,720	1,145,086	1,406,184
3-yr.	Oct. av.	2,097,722	928,039	1,156,311

		CALVES	HOGS
Oct.	1945	980,756	591,505
Oct.	1944	995,983	626,602
3-yr.	Oct. av.	795,789	439,617

		SHEEP AND LAMBS
Oct.	1945	3,640,306
Oct.	1944	3,732,468
3-yr.	Oct. av.	3,413,125

MEAT CONSUMPTION

Sept., 1945	Sept., 1944	9 mos., 1945	9 mos., 1944
Apparent consumption—Total—(thousands of pounds, dressed weight basis)			

Beef and veal	810,409	713,631	5,797,617	5,565,466
Pork (carcass wt.)	473,889	483,753	4,833,186	4,278,397
Lamb and mutton	71,806	78,762	675,188	628,699

Total	1,356,194	1,476,146	11,325,040	14,447,362
Pork, excl. lard	398,632	520,516	3,813,973	6,167,962

Lard ^a	45,612	95,010	492,866	1,231,189
Apparent consumption—Per capita (pounds)				

Beef and veal	5.76	5.12	41.30	40.99
Pork (carcass wt.)	3.37	4.91	34.00	30.95

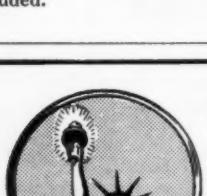
Lamb and mutton	.51	.57	4.81	4.51
Total	9.64	10.60	50.71	46.25

Pork, excl. lard	2.83	3.74	27.18	44.66
Lard ^a	.82	.68	3.59	3.85

^aBased on federally inspected slaughter. Includes shipments to our armed forces but excludes lend-lease shipments. ^bTotal based on unrounded numbers. ^cIncludes rendered pork fat.

LIMIT GLUE STOCK HOLDINGS

The Civilian Production Administration has imposed a 45-day inventory limitation on hide glue stock in a revision of Tables 1 and 3 of Priorities Regulation 32. The CPA said that the increased use of hide glue stock for gelatin and fertilizer has brought about a shortage which is affecting a number of industries now reconverting.



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- Lemon Extract
- Extract of Ginger
- Whisky

Mass. Institute of Technology

4th ed., 607 pp., illus., \$4.00

This book gives a well-balanced training in methods of food analysis for the detection of adulteration. Typical foods illustrate methods of attack and analysis. Bearing out the author's belief that exercise of judgment and training of sense of discrimination are the principal benefits to be gained from a critical balancing of data obtained in a food analysis, the book gives almost equal emphasis to interpretation of results as to processes. Much information added to this edition on alcoholic beverages, sugar methods for foods affected by addition of dextrose on a par with cane sugar, new permitted dyes, including oil-soluble colors, etc.

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No. 50

WRITE FOR DESCRIPTIVE LITERATURE AND PRICES

LIVESTOCK MARKETS

Weekly Review

Hog Prices Break As Long Awaited Marketings Start

THE deficit in federally inspected hog slaughter, which has been con-tri-seasonal for the last month or two, has ended and selling at market centers last week, and more so this week, has taxed packing plants in some sections of the country rather severely. With the heavier runs have come lower prices, the first price fluctuations since early last January other than when amendments altered ceiling quotations.

There will be no stopping the hog runs now and heavy numbers are expected for the next few months. The first reaction by packers was to increase hog killing gangs as rapidly as possible, but it will be some time before large forces are built up because many packer workers made other connections when swine numbers were small during the summer and are now rather reluctant to return to their former jobs. This lack of workers will probably be one of the greatest drawbacks to slaughtering large numbers of hogs at the peak season this winter, packers believe.

Huge Volume Coming

Just what the volume of inspected slaughter will be for the next two or three months is difficult to say, but it is possible that totals may be larger than at first thought possible. For one thing, the government's estimate of the number of pigs farrowed last spring was slightly under 52,000,000 head or 7 per cent less than the previous spring. However, there is some contention that the 1945 spring pig crop was not as small as estimated and, instead, was on a par or even larger than the previous year. A private survey before the government's announcement on the size of

the crop revealed that a slight increase was possible in some important pig areas where the Department of Agriculture indicated decreases. Any major error in the 1945 pig crop report, however, may not be revealed for some time.

With many packing plants short of help in pork departments, cautious buying was instituted early in the week when numbers showed promise of getting slightly out of hand. Smaller points in Iowa, Indiana, and also in Minnesota, instituted permit or booking systems in order that all hogs offered would get a chance to sell. Price concessions were necessary, however. The decline on the better grade butchers was moderate considering the size of marketings, but some stock that had gone along at ceiling rates when numbers were short were discounted sharply. For instance, extremely heavy sows were taken out of consignments and marked as much as \$1 to \$1.50 per cwt. under ceiling levels. This was also true of some off-quality light hogs that had no license to sell at maximum levels, except for the fact that numbers were so small at times almost anything brought ceiling prices.

That the run is coming a month or more later than usual is borne out in average weights of hogs. Most markets report weights running from 25 to 35 lbs. over the same time a year ago, which is equivalent to one month or more of good grain feeding. The advantage in feeding to heavier weights this year was brought on by favorable feed conditions and a relatively high and stable level of prices. But from here on through the balance of the winter it is expected that prices will be under the ceiling on more days than they will be near or at ceiling levels. There may be some strengthening of prices—a more or less normal reaction—especially if the weather turns colder and dry weather sets in. But as long as

wet, muddy weather continues most farmers prefer to ship off hogs that are now in good market condition.

Fortunately, the hog run is reaching good proportions right after the termination of meat rationing. It is believed that consumption of all meats in the first part of the post-rationing period will be at record levels, but may taper off as the novelty of point-free meat wanes. Moreover, any fears of a meat shortage are now ended because of so many hogs to come and indications of record marketings of beef early next year.

With a huge slaughter of livestock in sight for the next three or four months or longer, packers will be given the chance to replenish storage holdings of meats which on the opening day of this month were near all-time lows. The rate of increase will be retarded for a time while the public gets its fill of meat, but should be accelerated rather sharply before the winter is over. This will be the case even though the United States government has made large commitments for European relief.

Huge Livestock Show Opens in Chicago Yards

The final wartime version of the International Live Stock Exposition opened in Chicago on December 1 with judges sifting the carlots of fat cattle and junior feeding contest steers. Judging of carloads of fat cattle will be completed on Sunday while the individual steers will be judged on Monday, December 3.

The Junior steer show with entries of 1,641 head is a new all-time high. These cattle will be passed on by A. D. Weber of the Kansas State college. The carlot steer show has but 69 loads entered this year, numbers being held down by the lack of price incentive.

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Nov. 29, 1945, reported by Office of Production & Marketing Administration:

HOGS (quotations based on hard hogs): Chicago Nat. Stk. Yds. Omaha Kans. City St. Paul

BARRROWS AND GILTS:

Good and Choice:

120-140 lbs.....	\$13.00-13.50	\$13.75-14.50	\$.....	\$.....	\$.....
140-160 lbs.....	13.25-13.85	14.00-14.50	14.25 only	14.15-14.35	14.25 only
160-180 lbs.....	13.65-14.10	14.00-14.50	14.25 only	14.25-14.35	14.25-14.35
180-200 lbs.....	13.90-14.40	14.00-14.50	14.25 only	14.30-14.40	14.35 only
200-220 lbs.....	14.25-14.50	14.00-14.50	14.25-14.50	14.30-14.40	14.35 only
220-240 lbs.....	14.50-14.80	14.50-14.80	14.25-14.50	14.30-14.40	14.35 only
240-270 lbs.....	14.75-14.95	14.60-14.80	14.25-14.50	14.30-14.40	14.35 only
270-300 lbs.....	14.15-14.35	14.00-14.80	14.25-14.50	14.30-14.40	14.35 only
300-330 lbs.....	14.10-14.30	14.25-14.50	14.25 only	14.25-14.35	14.35 only
330-360 lbs.....	14.10-14.25	14.25-14.50	14.25 only	14.25-14.35	14.35 only

Medium:

160-220 lbs.....	13.00-14.00	14.00-14.25	14.00-14.25	14.15-14.35	14.15-14.35
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SOWS:

Good and Choice:

270-300 lbs.....	13.65-13.85	13.90-14.05	13.50-13.75	13.50-13.00	13.00 min
300-330 lbs.....	13.60-13.75	13.90-14.05	13.50-13.75	13.50-13.00	13.00 min
330-360 lbs.....	13.60-13.65	13.90-14.05	13.50-13.75	13.50-13.00	13.00 min
360-400 lbs.....	13.60-13.65	13.90-14.05	13.50-13.75	13.50-13.00	13.00 min

Good:

400-450 lbs.....	13.60-13.65	13.90-14.05	13.50 only	13.50-13.60	13.00 min
450-550 lbs.....	13.50-13.00	13.90-14.05	13.50 only	13.50-13.60	13.00 min

Medium:

250-550 lbs.....	12.00-13.00	13.75-14.05	13.00-13.50	13.25-13.50	13.25-13.50
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SLAUGHTER CATTLE, VEALERS, AND CALVES:

STEERS, Choice:

700- 900 lbs.....	17.50-18.00	16.75-17.75	16.50-17.50	16.25-17.65	17.00 min
900-1100 lbs.....	17.50-18.00	16.75-17.90	17.00-17.65	16.50-17.65	17.25 min
1100-1300 lbs.....	17.50-18.00	16.75-17.90	17.00-17.65	16.50-17.65	17.25 min
1300-1500 lbs.....	17.50-18.00	16.75-17.90	17.00-17.65	16.75-17.65	17.25 min

STEERS, Good:

700- 900 lbs.....	15.00-17.25	14.50-16.75	14.50-16.25	14.50-16.50	14.75 min
900-1100 lbs.....	15.25-17.25	14.75-16.75	14.75-16.75	14.75-16.50	14.75 min
1100-1300 lbs.....	16.00-17.50	15.00-16.75	15.00-16.75	15.25-16.50	14.75 min
1300-1500 lbs.....	16.00-17.50	15.25-16.75	15.00-16.75	15.50-16.75	14.75 min

STEERS, Medium:

700-1100 lbs.....	12.00-15.25	12.00-15.00	12.00-14.50	12.25-14.50	11.00 min
1100-1300 lbs.....	12.25-16.00	12.50-15.25	12.75-14.75	13.25-14.75	11.00 min

STEERS, Common:

700-1100 lbs.....	10.00-12.25	10.00-12.50	10.00-12.00	10.25-12.00	8.75 min
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HEIFERS, Choice:

600- 800 lbs.....	17.00-17.75	16.25-17.75	16.25-17.25	15.75-17.25	16.00 min
800-1000 lbs.....	17.00-18.00	16.25-17.75	16.50-17.65	16.00-17.65	16.00 min

HEIFERS, Good:

600- 800 lbs.....	14.50-17.00	14.00-16.25	14.50-16.00	14.00-16.00	13.00 min
800-1000 lbs.....	14.75-17.00	14.00-16.25	14.75-16.25	14.25-16.00	13.00 min

HEIFERS, Medium:

500- 900 lbs.....	11.50-14.50	11.00-14.00	10.75-14.25	10.50-13.75	10.50-13.75
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HEIFERS, Common:

500- 900 lbs.....	9.50-11.50	9.00-11.00	9.25-10.75	9.25-10.50	8.25 min
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COWS, All Weights:

Good	13.50-14.75	11.75-13.75	12.00-13.75	12.00-13.50	11.25 min
Medium	11.50-13.50	9.50-11.75	10.50-12.00	10.25-12.00	9.75 min
Cutter & com.....	7.50-11.50	7.75-9.50	7.50-10.50	7.75-10.25	7.75 min
Canner	7.00-7.50	6.50-7.75	6.50-7.50	5.75-7.75	6.25 min

BULLS (Ylgs. Excl.), All Weights:

Beef, good	13.50-14.75	12.00-13.50	12.25-13.25	12.25-13.00	12.00 min
Sausage, good	12.75-13.50	11.00-12.00	11.50-12.25	11.25-12.25	10.50 min
Sausage, med	11.00-12.75	10.00-11.00	10.50-11.50	10.25-11.25	9.50 min
Sausage, cut & com	9.00-11.00	8.00-10.00	8.50-10.50	8.00-10.25	7.25 min

VEALERS:

Good & choice...	14.00-15.50	13.50-17.75	13.00-14.50	13.00-14.50	12.00 min
Com. & med....	9.50-14.00	9.75-13.50	9.50-13.00	9.50-13.00	7.50 min
Cull	8.00-9.50	7.00-9.75	7.50-9.50	7.00-9.50	5.50 min

CALVES:

Good & choice...	11.50-13.50	12.50-15.00	12.00-14.00	11.50-14.00	11.00 min
Com. & med....	9.50-12.50	9.50-12.50	9.50-12.00	9.00-11.50	8.00 min
Cull	8.00-9.50	6.50-9.50	7.50-9.50	7.00-9.00	6.00 min

Quotations on wooled stock based on animals of current seasonal weights and wool growth.

Quotations on slaughter lambs and yearlings of Good and Choice and Medium and Good grades, and on ewes of Good and Choice grades, as compared to lots averaging within the top half of the Good and the top half of the Medium grades, respectively.

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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER showing the number of livestock slaughtered at 15 centers for the week ended November 24, 1945.

CATTLE

	Week ended	Prev. week	Cor. week
14.25-11.24	Nov. 24	24,201	19,689
14.25-11.24	Nov. 24	24,360	21,081
14.35-11.24	17,754	19,483	24,765
14.35-11.24	11,847	12,994	12,863
14.35-11.24	8,435	11,391	9,358
14.35-11.24	9,096	8,595	7,358
14.35-11.24	4,543	5,741	3,123
14.35-11.24	2,876	3,635	2,134
14.35-11.24	2,122	2,484	2,110
New York & envs.			
Jersey City	11,949	12,201	10,223
Okla. City	11,678	13,284	9,231
Cincinnati	4,317	5,954	4,237
Denver	10,113	9,698	9,832
St. Paul	13,063	16,300	11,885
Milwaukee	3,909	5,272	3,109
Total	149,337	169,634	151,008

*Cattle and calves.

HOGS

	Week ended	Prev. week	Cor. week
13.00-11.24	106,932	110,009	112,490
13.00-11.24	42,270	34,615	43,494
13.00-11.24	39,045	38,898	65,223
13.25-11.24	74,414	67,005	74,562
St. Joseph	24,833	23,397	21,458
Sioux City	24,333	21,490	30,275
Wichita	3,061	2,973	3,554
Philadelphia	11,293	11,865	12,835
Indianapolis	20,359	21,922	22,454
New York & envs.			
Jersey City	42,648	42,150	51,322
Okla. City	8,481	8,352	8,540
Cincinnati	12,139	15,687	16,305
Denver	10,008	7,134	13,175
St. Paul	15,148	33,896	36,436
Milwaukee	3,767	5,794	6,943
Total	448,751	444,797	519,066

*Includes National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo.

SHEEP

	Week ended	Prev. week	Cor. week
11.09-11.24	5,300	9,455	18,373
Kansas City	29,686	29,166	34,360
Omaha	26,986	28,126	35,538
East St. Louis	7,223	12,801	10,601
St. Joseph	1,039	1,537	17,051
Sioux City	12,954	12,761	18,469
Wichita	2,012	2,840	1,719
Philadelphia	3,235	4,382	3,198
Indianapolis	1,852	2,524	1,616
New York & envs.			
Jersey City	45,257	50,045	48,339
Okla. City	4,448	2,923	2,052
Cincinnati	400	617	415
Denver	9,379	9,826	15,008
St. Paul	10,606	9,704	19,000
Milwaukee	758	949	664
Total	171,652	191,876	226,189

*Not including directs.

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended November 24, were reported to be as follows:

AT 20 MARKETS,

WEEK ENDED:	Cattle	Hogs	Sheep
Nov. 24	282,000	416,000	269,000
Nov. 17	357,000	430,000	323,000
1944	290,000	484,000	372,000
1943	250,000	612,000	337,000
1942	246,000	622,000	340,000

AT 11 MARKETS,

WEEK ENDED:	Hogs
Nov. 24	347,000
Nov. 17	364,000
1944	406,000
1943	521,000
1942	508,000

AT 7 MARKETS,

WEEK ENDED:	Cattle	Hogs	Sheep
Nov. 24	189,000	304,000	201,000
Nov. 17	234,000	310,000	200,000
1944	205,000	350,000	242,000
1943	172,000	466,000	243,000
1942	160,000	436,000	225,000

CORN BELT DIRECT TRADING

(Reported by Office of Production & Marketing Administration.)

Des Moines, Ia., Nov. 29.—

At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices were 25 to 40c lower for the week.

Hogs, good to choice:

160-180 lb.\$13.00	13.90
180-240 lb.	13.50
240-320 lb.	13.75
320-360 lb.	13.65

Now:

270-360 lb.\$13.15	13.50
400-550 lb.	12.55

Receipts of hogs at Corn Belt markets for the week ended Nov. 29 were as follows:

This week	Same day last wk.
Nov. 23	74,000
Nov. 24	75,000
Nov. 26	58,000
Nov. 27	60,000
Nov. 28	59,000
Nov. 29	50,000

Holiday

*Not including directs.

NEW YORK LIVESTOCK

Livestock prices at Jersey City, Nov. 26, 1945:

CATTLE:

Steers, gd. & ch.\$18.00	18.25
Cows, com. & med.10.00	11.00
Cows, can. & cut.7.25	9.25

Bulls, com. & gd.9.00	11.00
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CALVES:

Vealers, gd. & ch.18.60	
Calves, med. to gd.10.00	12.00

HOGS:

Gd. & ch.\$15.30	
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LAMBS:

Lambs, med. to ch.\$16.00	16.50
Ewes, med. to gd.	17.50

Receipts of salable live-stock at Jersey City and 41st st., New York market for week ended Nov. 24, 1945:

Cattle	Calves	Hogs	Sheep
Salable	1,441	1,076	197

Total (incl. directs)	5,921	7,803	23,506
41st st.			41,865

Previous week:

Salable	1,163	883	101	2,333
41st st.				2,333

Directs	incl.	8,114	7,994	24,054
41st st.				43,775

*Including hogs at 31st street.

*As of Nov. 24, 1945.

As of Nov. 24, 1945, as compared with top half of the previous week.

As of Nov. 24, 1945, as compared with top half of the previous week.

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As of Nov. 24, 1945, as compared with top half of

Try AULA SPECIAL

For Flavor and Color Uniformity



Aula-Special is hailed the perfect cure by wise packers from coast to coast! Send for your liberal free, working samples of Aula-Special today! Complete except for necessary salt.

THE AULA CO., INC.
OFFICE & LABORATORY
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LONG ISLAND CITY, N.Y.



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SPICES, SEASONINGS, ETC.

Wilmington Provision Company
Slaughterers of
CATTLE - HOGS - LAMBS - CALVES
TOWER BRAND MEATS
U. S. GOVERNMENT INSPECTION
WILMINGTON, DELAWARE

PHILADELPHIA BONELESS BEEF CO.
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RECEIVERS OF
Straight and Mixed Carload Shipments
BEEF AND PORK
B.A.I.E.T. 13

Vogt's **Liberty**
Bell Brand

Hams — Bacon — Sausages — Lard — Scrapple
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WANTED
Tankage, Blood, Bonemeal, Cracklings, Hoofmeal
FRANK R. JACKLE
Broker
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HUNTER PACKING COMPANY
EAST ST. LOUIS, ILLINOIS
BEEF • VEAL • PORK • LAMB
HUNTERIZED SMOKED AND CANNED HAM

William G. Joyce
Boston, Mass.

F. C. Rogers Co.
Philadelphia, Pa.



A. L. Thomas
Washington, D.C.

Local and
Western Shippers
Pittsburgh, Pa.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, November 24, 1945, as reported to THE NATIONAL PROVISIONER:

CHICAGO

Armour, 2,127 hogs and 211 shippers; Swift, 164 hogs and 1,681 shippers; Wilson, 1,710 hogs; Western, 622 hogs; Agar, 2,082 hogs; Shippers, 8,036 hogs; Others, 20,870 hogs.

Total: 15,184 cattle; 2,665 calves; 35,611 hogs; 5,386 sheep.

KANSAS CITY

Cattle Calves Hogs Sheep
Armour ... 2,246 1,247 1,149 4,682
Cudahy ... 3,580 1,468 800 3,272
Swift ... 2,664 1,359 3,620 8,175
Wilson ... 2,590 752 833 2,824
Campbell ... 1,971
Kornblum ... 1,237
Others ... 7,936 290 2,344 3,172

Total ... 22,224 5,125 8,753 22,125

OMAHA

Cattle & Calves Hogs Sheep
Armour ... 2,389 3,526 2,973
Cudahy ... 3,098 2,485 3,259
Swift ... 3,232 2,202 4,028
Wilson ... 1,477 1,957 978
Independent ... 1,203 ...
Others ... 4,733 ...
Cattle and calves: Eagle, 67; Greater Omaha, 159; Hoffman, 98; Rothschild, 384; Roth, 225; South Omaha, 1,529; Merchants, 60; Kingan, 210.

Total: 12,928 cattle and calves; 16,106 hogs and 11,238 sheep.

E. ST. LOUIS

Cattle Calves Hogs Sheep
Armour ... 2,250 1,937 3,468 3,274
Swift ... 3,794 3,071 2,427 3,582
Hunter ... 1,616 ... 2,552 414
Krey 519 ...
Heil 1,015 ...
Laclede 1,360 ...
Sieloff 377 ...
Others ... 4,187 145 1,888 ...
Shippers ... 6,111 2,565 11,316 1,209

Total ... 17,958 7,718 24,922 8,429

ST. JOSEPH

Cattle Calves Hogs Sheep
Swift ... 2,540 1,258 6,733 4,453
Armour ... 2,082 1,816 5,788 1,988
Others ... 3,085 494 2,210 ...

Total ... 7,707 3,068 14,741 6,441

Not including 191 cattle, 6 calves, 11,918 hogs and 4,007 sheep bought direct.

SIOUX CITY

Cattle Calves Hogs Sheep
Cudahy ... 2,783 119 3,485 4,770
Armour ... 3,385 45 3,692 3,374
Swift ... 2,353 239 2,392 2,835
Others ... 449 ... 30 ...
Shippers ... 6,577 ... 2,940 1,539

Total ... 15,557 403 12,539 12,518

WICHITA

Cattle Calves Hogs Sheep
Cudahy ... 1,760 902 2,066 2,012

Guggenheim ... 1,024

Dunn-Osterberg ... 143 ... 70 ...

Dold ... 136 ... 880 ...

Sunflower ... 59 ... 45 ...

Others ... 3,756 ... 909 79

Total ... 6,887 902 3,970 2,091

OKLAHOMA CITY

Cattle Calves Hogs Sheep
Armour ... 3,384 2,152 332 1,147
Wilson ... 3,592 2,158 318 1,695
Others ... 332 ... 4 645 ...

Total ... 7,308 4,314 1,295 2,842

Not including 36 cattle, 7,186 hogs and 1,696 sheep bought direct.

CINCINNATI

Cattle Calves Hogs Sheep
Gall's 285

Kahn's ... 876 ... 3,689 ...

Lorey 656 ...

Meyer ... 13 ... 2,320 ...

Schaeffer ... 306 ... 2,891 ...

Schroth ... 106 ... 45 ...

National ... 322 ... 4 645 ...

Others ... 1,761 612 686 165

Shippers ... 217 291 3,843 649

Total ... 3,601 903 15,427 1,099

Not including 1,585 cattle and 1,615 hogs bought direct.

NOVEMBER RECEIPTS

FORT WORTH
Cattle Calves Hogs Sheep
Armour ... 2,620 3,961 1,60 5,772
Swift ... 2,330 5,022 162 6,042
Blue
Bonnet ... 210 12
City ... 1,152 71
Rosenthal ... 491 41
Total ... 6,803 9,127 162 12,866

DENVER
Cattle Calves Hogs Sheep
Armour ... 1,340 474 3,195 1,980
Swift ... 1,242 593 4,039 2,820
Cudahy ... 928 181 1,598 1,680
Others ... 2,490 147 916 2,086
Total ... 8,000 1,806 10,362 9,082

ST. PAUL
Cattle Calves Hogs Sheep
Armour ... 2,069 3,563 9,522 4,236
Cudahy ... 1,053 402
Superior ... 1,578
Swift ... 4,241 4,692 15,626 4,386
Others ... 9,437 1,075
Total ... 18,382 9,822 25,148 10,686

TOTAL PACKER PURCHASES
Week ended Nov. 24 Pre. week
Cattle ... 140,589 169,274 148,211
Hogs ... 169,038 169,435 237,366
Sheep ... 104,825 107,070 140,701

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS
Cattle Calves Hogs Sheep
Nov. 23 ... 3,142 398 26,404 6,02
Nov. 24 ... 314 106 12,301 1,92
Nov. 25 ... 17,264 1,586 28,378 3,73
Nov. 27 ... 10,336 1,444 37,750 4,73
Nov. 28 ... 12,500 800 33,000 3,08
Nov. 29 ... 7,000 1,000 29,000 3,08

*Wk. so far 47,100 4,830 128,128 21,00
Wk. ago 30,618 3,409 60,145 22,00
1944 ... 50,087 6,535 125,988 45,00
1943 ... 41,392 5,042 153,866 36,00

*Including 1,501 cattle, 154 calves, 64,204 hogs and 7,106 sheep direct by packers.

SHIPMENTS
Cattle Calves Hogs Sheep
Nov. 23 ... 2,156 147 1,576 1,90
Nov. 24 ... 63 ... 57 ...
Nov. 26 ... 6,370 151 4,054 1,97
Nov. 27 ... 4,217 242 3,488 1,93
Nov. 28 ... 6,000 200 3,500 1,98
Nov. 29 ... 4,500 300 3,500 1,98

Wk. so far 20,987 803 14,542 1,00
Wk. ago 13,626 1,155 6,393 1,00
1944 ... 14,420 702 3,626 2,00
1943 ... 15,648 741 3,130 1,00

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers week ended Thursday, Nov. 29, 1945:

Week ended Nov. 29
Packers' purch. ... 41,613 26,00
Shippers' purch. ... 18,444 7,50
Total ... 60,057 34,50

NOVEMBER RECEIPTS

1945
Cattle ... 187,327 184,30
Calves ... 24,790 28,00
Hogs ... 446,205 455,205
Sheep ... 149,543 207,305

NOVEMBER SHIPMENTS
1945
Cattle ... 85,317 60,00
Hogs ... 47,338 39,00
Sheep ... 23,721 30,00

PACIFIC COAST LIVESTOCK

Receipts for five days ended November 23:

Cattle Calves Hogs Sheep
Los Angeles ... 7,749 1,701 1,000 36
San Francisco ... 2,800 123 600 1,00
Portland ... 2,840 400 122 1,65

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Production & Marketing Administration.)

WESTERN DRESSED MEATS

	New York	Phila.	Boston
STEERS, carcass	4,301	1,716	842
Week previous	5,153	1,906	734
Same week year ago	4,300	788	426
Week ending November 24, 1945	4,650	2,126	1,482
Week previous	3,508	2,540	1,829
Same week year ago	3,803	2,392	1,658
Week ending November 24, 1945	220	17	182
Week previous	190	15	98
Same week year ago	471	11	329
Week ending November 24, 1945	13,822	1,359	1,045
Week previous	11,806	1,771	644
Same week year ago	9,821	2,286	1,181
Week ending November 24, 1945	20,463	6,949	8,927
Week previous	19,657	6,427	8,367
Same week year ago	23,400	7,711	12,918
Week ending November 24, 1945	6,764	1,105	1,559
Week previous	7,569	1,485	1,915
Same week year ago	4,633	2,012	4,329
Week ending November 24, 1945	1,302,492	646,153	201,691
Week previous	615,663	500,704	184,261
Same week year ago	1,209,784	438,429	163,261
BEEF CUTS, lbs.			
Week ending November 24, 1945	359,018		
Week previous	145,129		
Same week year ago	486,762		

LOCAL SLAUGHTERS

CATTLE, head	Week ending November 24, 1945	11,940	2,876
Week previous		12,201	3,635
Same week year ago		11,486	2,725
CALVES, head	Week ending November 24, 1945	8,263	1,508
Week previous		8,189	1,767
Same week year ago		10,851	2,279
HOGS, head	Week ending November 24, 1945	43,900	11,263
Week previous		42,150	11,965
Same week year ago		57,557	14,529
SHEEP, head	Week ending November 24, 1945	45,257	3,235
Week previous		50,045	4,382
Same week year ago		65,031	5,848

Country dressed product at New York totalled 3,503 veal, 56 hogs and 348 sheep. Previous week 3,889 veal, 3 hogs and 418 lambs in addition to that shown above.

WEEKLY INSPECTED SLAUGHTER

Processing of meat animals at 32 inspected centers remained at a relatively high level during the week ended November 24 when the Thanksgiving holiday is considered. Hog kill was above the previous week and only slightly under the same time of last year. Cattle kill was also larger than a year ago, but sheep and calf totals were smaller.

	Cattle	Calves	Hogs	Sheep
NORTH ATLANTIC				
New York, Newark, Jersey City	11,940	8,263	42,648	45,257
Baltimore, Philadelphia	4,915	748	23,108	2,289

	Cattle	Calves	Hogs	Sheep
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis	11,839	2,525	49,995	6,144
Chicago, Elburn	24,104	6,543	106,962	48,646
St. Paul-Wisconsin Group ¹	24,000	28,618	102,840	17,454
St. Louis Area ²	15,851	11,481	74,414	16,549
Sioux City	9,095	649	24,338	12,954
Omaha	16,205	1,549	39,045	26,986
Kansas City	22,371	8,327	42,270	29,686
Iowa & So. Minn. ³	14,577	6,949	162,936	34,284

	Cattle	Calves	Hogs	Sheep
SOUTHEAST ⁴	8,245	5,902	11,672	...
SOUTH CENTRAL WEST ⁵	27,897	21,929	46,776	35,860

	Cattle	Calves	Hogs	Sheep
ROCKY MOUNTAIN ⁶	6,937	1,910	11,163	9,495
PACIFIC ⁷	17,746	4,607	24,824	35,898

	Cattle	Calves	Hogs	Sheep
Total	215,722	109,945	762,966	316,800
Total prev. week	232,718	131,849	729,631	321,723

	Cattle	Calves	Hogs	Sheep
Total last year	207,298	131,643	837,011	351,803

¹Includes St. Paul, St. Paul and Newport, Minn., Madison, Milwaukee, Green Bay, Wis. ²Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes St. Louis, Mo., Wichita, Kan., Oklahoma City, Okla., Ft. Worth, Texas. ⁶Includes Denver, Colo., Ogden, and Salt Lake, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.

	Cattle	Calves	Hogs
Week ended Nov. 23	3,245	1,852	6,597
Last week	4,982	3,376	5,595
Last year	2,007	979	12,919

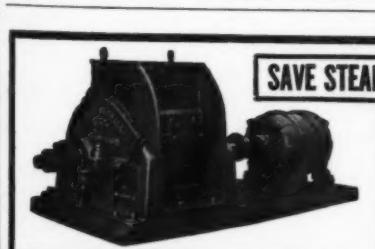
**BEEF • PORK • VEAL • LAMB
HAMS • BACON • SAUSAGE
LARD • CANNED MEATS • Sheep, hog and beef casings**



JOHN MORRELL & CO.

General Offices: Ottumwa, Iowa

Packing plants: Ottumwa, Iowa; Sioux Falls, S. D.; Topeka, Kansas



SAVE STEAM, POWER, LABOR

M&M HOG
REDUCES COOKING
TIME . . . LOWERS
RENDERING COSTS

Fats, bones, carcasses and viscera are reduced to small, uniform pieces that readily yield their fat and moisture content. Greatly reduced cooking time saves steam, power and labor . . . increases the capacity of the melters. If you are interested in lowering the cost of your finished product, investigate the new M&M HOG. There's size and type to meet your needs. Write today!

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Builders of Machinery Since 1854
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CASING House
BERTH. LEVI & CO., INC.**
ESTABLISHED 1881

NEW YORK
BUENOS AIRES

CHICAGO
AUSTRALIA

LONDON
WELLINGTON

CLASSIFIED ADVERTISEMENTS

SEE ALSO TOP OF PAGE 61

Servicemen's Classified Ads

SEABEE: married, age 38. University graduate. 10 years' meat packing experience. Detailed knowledge of pork division. Especially qualified in all phases of curing and smokehouse. Accurate knowledge of costs and job analysis and supervision of personnel. Also industrial engineer. Chicago district only. W-316, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Army veterinary service food inspector to be discharged around the first of the year, desires position with packer or firm supplying packers. Have had 5½ years' successful selling with large packer and two years' duty inspecting all packing house products going to the armed forces. W-317, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Officer now in chemical warfare service desires position in meat packing or related industry. Particularly interested in frozen foods. Specialized in chemistry, and has B.S. degree, with subsequent industrial experience in metallurgy. Interested in sound permanent future. Excellent character and business references. W-330, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Manufacturers' Agent

Veteran, about to be released from the army, desires connections with manufacturers or dealers of essential products for sausage manufacturers. Established clientele. Eastern territory. Commission only. Please state full details. References. Write W-373, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N.Y.

Position Wanted

GENERAL PLANT SUPERINTENDENT: 15 years' practical experience in all departments and all operations. Thorough knowledge of practical application of job standards. Definitely able to handle all labor relations. Desire permanent connection. W-346, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SUPERINTENDENT: Age 35, 10 years' practical experience in all departments and operations. Good production man, able to organize and direct. Efficient in cost figuring and analysis. Desire permanent connection. W-365, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

BEEF SUPERINTENDENT: And cattle buyer, 15 years' practical and business experience in all operations, including rendering, slaughtering and selling. Efficient and dependable. W-364, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE FOREMAN: 17 years' experience. Can handle help efficiently and assume full responsibility. More lately superintendent. Go anywhere. Excellent references. W-348, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N.Y.

EXPERIENCED SAUSAGE FOREMAN: Who can make full line of sausage and meat products. Also can handle help successfully. Desire position with reliable firm. W-374, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N.Y.

POSITION WANTED: Beef boning and pork cutting positions wanted by two first class butchers. Permanent. Piece work preferred. Willing to go anywhere. W-375, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

KILLING FOREMAN: Practical beef or hog killing foreman with top references desires position. Write W-376, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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Help Wanted

OFFICE MANAGER MEAT PLANTS

National food distributor offers substantial opportunity for office manager with superior qualifications in meat packing plant operations. Must be experienced in setting up procedures in meat plant accounting and branch office control, and be qualified for over-all supervision. Give telephone number, age, education, earnings and full details of experience. Reply held confidential. Write W-377, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALES OPPORTUNITY

Manufacturer of curing materials, seasonings, natural and imitation spices, flavoring extracts, etc. has excellent sales openings in up-state New York and New England territories. Liberal arrangement with right persons having contacts in meat packing, sausage manufacturing, confectionery and baking fields. W-352, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N.Y.

Cost Accountant and Checker Comptroller

For a small but growing packinghouse in the east. Opportunity to grow with the firm. Give full details, experience and earnings. W-368, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N.Y.

PRODUCTION SUPERINTENDENT: Wanted by large mid-west sausage manufacturer. Must know the sausage business and be able to handle help. Give details of past experience, age and salary expected. W-106, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

NATURAL CASING SALESMAN: Wanted for developed territory Illinois, Wisconsin, Indiana, and Ohio. Ability and initiative will count more than experience. Reply confidential. Our employees know of this ad. W-356, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOREMAN wanted, experienced in beef and hog killing and cutting operations. Real opportunity for a capable man. Plant located in middle east. Give full details of activities in packing industry, also salary expected. W-335, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PRACTICAL SUPERINTENDENT wanted. Must have knowledge of beef, pork and sausage operations, also supervision of mechanical maintenance. Excellent opportunity. Give full details, age, education and past activities. W-339, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WORKING FOREMAN: Beef and hog killing department. This is your opportunity for a steady position, with a growing concern. Give details of past experience, age and salary expected. Stadler Bros. Packing Co., P. O. Box 443, Columbus, Indiana.

MANAGER or SUPERINTENDENT: Slaughter house, New England. Capable of handling men and getting results. Good opportunity for an experienced and reliable man. W-371, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N.Y.

SUPERINTENDENT WANTED: For small plant in south. Must be high caliber man. Sausage experience necessary. Excellent salary and opportunity. Apply writing to Box W-379, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Soup Department Foreman

Wanted: Experienced man to supervise making of canned soups. S. E. Mighton Co., Bedford, Ohio.

Undisplayed; set solid. Minimum 20 words \$3.00, additional words 15c each. "Position wanted," special rates: minimum 20 words \$2.00, additional words 10c each. Copy address or box number on four words. Headline 75c extra. Length of advertisement 75c per line. Displayed \$7.00 per inch. 10% discount for 3 or more insertions.

Help Wanted

WANTED: In vicinity of New York, an experienced working sausage foreman. One who can handle help and take responsibility for getting things done right. A real opportunity with good future for a capable man. Give details, past experience, age, salary desired. Replies confidential. W-378, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N.Y.

CHEMIST WANTED: By a large eastern meat packer with training and experience in food technology and analysis. Ability to carry on research and product development work. Excellent opportunity. State age, experience, training and salary requirements. Address all replies to H. E. Wengel, Manager, Industrial Relations, The Wm. Schlauderberg-T. J. Knobell Co., 3800 E. Baltimore Street, Baltimore 3, Md.

WANTED: Experienced sausage room salesman to call on middle states trade. Salary, commission and expenses. W-380, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N.Y.

Plants Wanted

Packinghouse Wanted

Medium size, U. S. inspection or non-inspection. Cattle and small stock. Information kept confidential. W-370, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N.Y.

WANTED: To buy or lease, small packing place with B.A.I. inspection, for slaughtering hogs and cattle. W-133, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Plants for Sale

Refrigeration Plant

For Sale or Lease

Diesel powered. Deep well pump.

Centrally located in Brooklyn, N.Y.

Reasonable terms.

Write to Box W-372

THE NATIONAL PROVISIONER

740 Lexington Ave., New York 22, N.Y.

FOR SALE: Old established, up-to-date wholesale and retail grocery and meat market with completely equipped sausage factory. Reason, sickness. Yearly business about \$250,000. Located in a beautiful section up-state, 140 miles from New York City. Excellent opportunity for right man. FS-345, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N.Y.

FOR LEASE OR SALE: Federally inspected Pacific coast plant with established trade. Long term lease preferred. W-362, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Miscellaneous

PACKERS—ATTENTION!

We are buyers of

Boneless beef and pork

Beef and calf hearts, etc.

Either fresh or frozen.

Please quote us.

Chas. Hollenbach, Inc. 2653 Ogden Av.

Chicago 8, Illinois

Miscellaneous

SHIPPER WANTED

We would like to arrange for weekly shipment mixed cars. Standing order. From West or Southwest

We use

Lighter weight

AA-A-C Steers

AA-A Hinds and ribs

AA-A Loins

Choice heavy lambs

calves

pork cuts

smoked meats, sausage loaves, etc.

We are located south of Philadelphia, zone 9. We accept sight drafts and will furnish references. A good opportunity for a consistent shipper who wants a regular customer. HOTEL SUPPLY HOUSE.

W-381

THE NATIONAL PROVISIONER
407 S. Dearborn St., Chicago 5, Ill.

Equipment for Sale

FOR SALE: Buffalo stuffer—250 pounds. Curtis 1½ H.P. air compressor. Rockford measuring filler. Practically new. Libby Food Products, 5-28, 47th Avenue, Long Island City, New York.

Equipment for Sale

Aluminum Smokestick Bargains

As the result of a war contract cancellation, we have just acquired a quantity of aircraft quality aluminum, which we have converted into really excellent sausage smokesticks for use exclusively on smokehouse cages having plain stick rests—not notched. These are all special $\frac{1}{4}$ " shapes with a small round bulb at the tip of the vertical leg, which considerably increases the strength of the stick and provides a perfect rest for the sausages. These sticks are light in weight; strong; won't warp or splinter; they are easy to keep clean and sanitary; and will last indefinitely. Because of the tiny two-point contact made by the sausages with the sticks, they do not cause these sausages to assume hooked-end shapes nor will the sausages show large white unsmoked areas as is usually the case when one uses round wood smokesticks. Act fast as these won't last long with wooden sticks practically unobtainable at any price.

4000 ft. available, size $1\frac{1}{4}$ " x $\frac{1}{4}$ " high

36" lengths, each..... \$.31

42" lengths, each..... .36

48" lengths, each..... .40

6300 ft. available, size $1\frac{1}{4}$ " x $1\frac{1}{4}$ " high

36" lengths, each..... \$.35

42" lengths, each..... .40

48" lengths, each..... .45

6500 ft. available, size $1\frac{1}{4}$ " x $1\frac{1}{4}$ " high

36" lengths, each..... \$.45

42" lengths, each..... .55

48" lengths, each..... .60

All prices F.O.B. St. Louis, Missouri

DOHM & NELKE, INC.

4748 West Florissant Ave.

St. Louis 16, Mo.

Equipment for Sale

(1) Unit, No. 8828 Skinner Eng., 75 K.W. 120 lb. steam, cy, 13 x 12 W.E. No. 301424 generator, A.C.P.F. 1.00, Type TRE-26-75-276, Form D, Amp. 180, speed 276, K.W. 75 Volts full load 240, complete with panels and instruments. (2) Unit, 6168 Ball Eng. 96 K.W. 120 lb. steam, G.E. No. 305659 generator A.C.I.S. 350126-7, Type TRE-32-120-225, Form D, P.F.-8, P Hose 3, Amp. 300, speed 225, Cy. 60, volts full load 230, complete with panels and instruments. Desire to sell both units together, they are in perfect mechanical condition and priced for a quick sale. Stadler Bros. Packing Company, P. O. Box 448, Columbus, Indiana.

Equipment Wanted

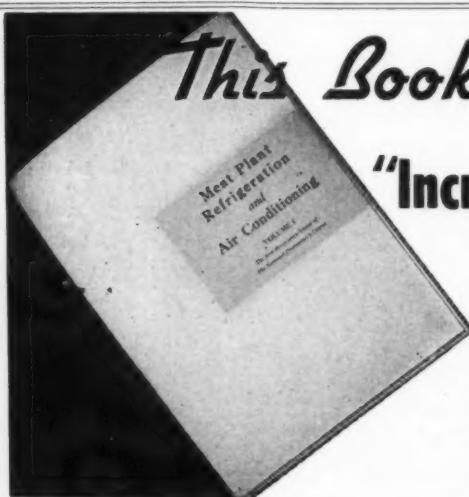
EQUIPMENT WANTED: One Sprague-Sells hand pack filler for cans with or without juicing attachment. E. Greenebaum Co., 328 East 103rd St., New York 29, N. Y. Telephone: Atwater 9-3010

WANTED: Hog dehairing machine; air stuffer; silent cutter; hog casing cleaner. Can use new or used. W-348, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Good used 60- to 75-ton hydraulic crackling press. Hand or electrically operated. Snowiss Fur Co., 234 E. 3rd St., Williamsport, Pa.

WANTED: Second-hand entrail and peck hasher and washer. C. W. Swingle, Box 947, Lincoln, Neb.

Keep on giving YOUR MOST to the VICTORY LOAN



"Increased Efficiency-Reduced Cost"

Says: Canada Packers Limited of St. Boniface, Manitoba

"We forwarded one booklet to each of our branches and we have since had a reply from the manager at each branch stating that, in company with his engineer, they are going through the different lessons and already have learned sufficient to improve the efficiency of their refrigeration equipment, and at the same time to reduce the operating expense"

Since the above statement was made, "Meat Plant Refrigeration and Air Conditioning" has been expanded to three volumes and covers 97 lessons of the National Provisioner's School of Refrigeration. These lessons have been revised by the author, an expert in packinghouse refrigerating problems, and are designed to enable those interested in meat plant operation, as well as refrigeration, to acquire a practical working knowledge of this basic subject as well as fundamental information essential to the worker who has ambitions beyond his present job.

All three volumes of "Meat Plant Refrigeration and Air Conditioning" can now be obtained for only \$4.00. Purchased singly, each volume sells for \$1.50.

A National Provisioner Publication

Meat and Gravy

An excellent meat cookery suggestion in rhyme, written by H. Howard Biggar of the National Live Stock and Meat Board, is printed on the final page of the Board's new cook book. Mr. Biggar offers this "Rule to Remember":

A rule for chefs and housewives,
Which should not be overlooked,
Is always keep the heat turned low
Whenever meat is cooked.
No matter how the meat's prepared,
This rule will still apply.
Results will be much better
Than when temperatures are high.
The value of this method
Has been many times proved true.
With low heat, meat's more tender
And of better flavor, too.
Not only more delicious,
As the family will observe;
But shrinkage will be little
Which will mean more meat to serve.



This type of cookery pays its way
In hosts of kitchens every day.



A newspaper reporter wrote that George Grant had lost 2,025 pigs when the river flooded his barn. The editor thought that was a lot of pigs so he got Mr. Grant on the phone and asked, "Is it true that you lost 2,025 pigs?"

"Yeth," Grant answered. So the editor changed the copy to read two sows and 25 pigs.



Out of the Past . . .

[Based on information from the files of THE NATIONAL PROVISIONER]

THE NATIONAL PROVISIONER has so long been a fixture in the meat packing industry it is difficult to imagine the time when its title page bore the inscription, *Vol. 1, No. 1*. Yet every business institution must have a beginning, and the Provisioner's was on April 11, 1891. Typography and format were of a character long since vanished, yet nonetheless interesting from our 1945 perspective. Advertisers whose messages are still guiding packer purchasing agents helped get the new venture off to a flying start, among them Berth Levi & Co. and the Preservaline Mfg. Co. The Provisioner offices then were in the Exchange Court Bldg., 52 Broadway, New York City, and from there emanated a statement of "Aims and Policy" which read: "Realizing that the provision industry of the United States, in its multifarious ramifications, is not excelled in importance by any other industry, and having confidence that a well-conducted, independent, progressive, high-class journal devoted to the interests of the provision and meat trades in all their branches would be appreciated by the trade and supported liberally, the publishers of THE NATIONAL PROVISIONER have undertaken to supply such a medium through which the manufacturer and wholesale dealer may reach his customers and from which the retail dealer may gather all manner of information of special value to him in the conduct of his business." Which seemed to sum matters up—in one sentence of 104 words!

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While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

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